Alpha Kappa Cooks

Shreveport, Louisiana

ALPHA KAPPA COOKS

Recipes for this cookbook have been tried and proven by friends and members of Alpha Kappa Chapter of Alpha Delta Kappa Honorary Sorority for Women Educators.

The Chapter's wish for you is many happy, contented hours of America's favorite pasttime, "eating!"

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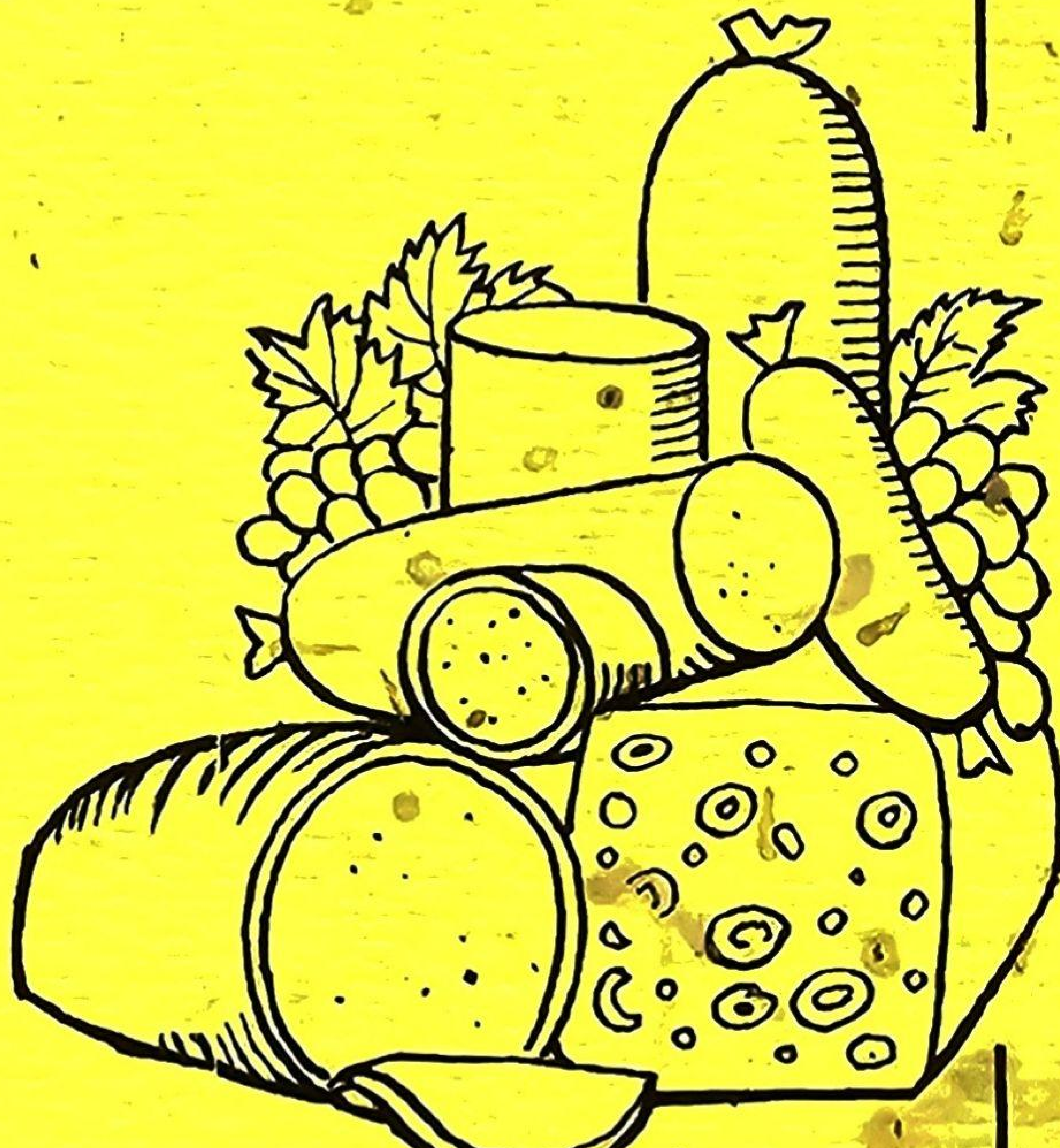
METRIC SYSTEM

1 teaspoon		5 cubic centimeters
1 tablespoon	3 teaspoons	15 cubic centimeters
¼ cup	4 tablespoons	59.1 cubic centimeters
1 cup		236.5 cubic centimeters
1 pint	2 cups	473 cubic centimeters
1 quart	2 pints	946 cubic centimeters
1 gallon	4 quarts	3.785 liters
1 pound	16 ounces	454 grams

250 degrees Fahrenheit = 106 Centigrade
350 degrees Fahrenheit = 162 Centigrade
450 degrees Fahrenheit = 218 Centigrade

Hors D'oeuvres



dash tabasco
salt to taste

Drain and pick crabmeat. Soften cream cheese; blend with sour cream. Add catsup, onion, lemon juice, worcestershire sauce, tabasco, and salt. Blend well. Add crabmeat. Serve chilled with celery sticks, cauliflowerettes, radishes, carrot sticks and other raw vegetables.

Maree Cross

CUCUMBER DIP

Grate 1 large cucumber and ½ onion. Mix in 9 oz. cream cheese (use mixer for this). Add 3 tablespoons mayonnaise and some red pepper(½ teaspoon or more to suit your taste). Mix in 1 carton sour cream. Refrigerate.

Aliene Hennigan
Lee Kidd

DELICIOUS SHRIMP DIP

Rinse 1 can deveined shrimp in cold water and drain well. Mash shrimp with fork. Add to the shrimp ½ cup mayonnaise and mix lightly. Add ¼ teaspoon of garlic powder (not garlic salt). Then add about ½ cup more mayonnaise to make it a light dip consistency. Chill, covered, for an hour, if possible. Serve with potato chips.

Rhonda Cross

DILLY DIP

1 pint sour cream
1 teaspoon dried dill weed
2 teaspoon Beau Monde seasoning
(Spice Island seasoning)
good dash garlic and onion salt

Mix well. Chill. Serve with fresh cauliflowerettes, broccoli slices, green beans, cucumber strips, celery strips, green pepper strips, sliced mushrooms, cherry tomatoes, or zucchini slices.

Candy Coody

DIPS FOR FRESH STRAWBERRIES

Cocoa Cinnamon Sugar--3/4 cup superfine sugar, 2½ tablespoons cocoa, 1 tablespoon ground cinnamon. Combine all ingredients. Makes about a cup.
Cardamon-Honey Dip--1 cup sour cream, 3 tablespoons honey, 2 fresh strawberries, 1 teaspoon ground cardamon. Place all ingredients in blender and blend until smooth. Chill for 1 hour.
Orange-Cream Dip--3/4 cup heavy cream, 1 teaspoon superfine sugar, orange flavoring, 1 teaspoon orange rind. Whip cream until soft, glossy peaks form. Stir in remaining ingredients. Makes 1½ cups.

Jeanne Crow

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Many dips can double deliciously as a topping for baked potatoes and sauces for meats.

HOT BROCCOLI DIP

1 package frozen chopped broccoli
1 6 oz. roll garlic cheese
1 can cream of mushroom soup
worcestershire sauce
tabasco to taste

Cook broccoli as directed on package. Combine remaining ingredients and serve hot.

Nancy Ellington

MEXICAN HOT SAUCE DIP

1 #303 can whole tomatoes
1 can Rotel tomatoes with green chiles
1 tablespoon olive oil
1 tablespoon vinegar
3-4 cloves garlic, finely chopped
salt to taste
ground red pepper to taste

Put all ingredients in blender. Blend on lowest speed for short time. I stop and start my blender 2-3 times. Seems to blend flavors better. Refrigerate. Serve with chips or doritoes.

Aliene Hennigan

SHRIMP DIP

1 pound boiled shrimp, cut finely
1 small onion, chopped finely
1 rib celery, chopped finely
half bell pepper chopped finely
½ pint mayonnaise
1 8 oz. package cream cheese

Cream and mix the above then add 1

teaspoon sugar, dash tabasco, juice of lemon, dash worcestershire sauce, dash garlic powder, salt and pepper to taste. Sprinkle paprika on top.

Aliene Hennigan

ASPARAGUS SOUP

Prepare 1 package asparagus soup mix according to directions on package. Sprinkle generously with parmesan cheese. Add a dash of tabasco and ½ can of green asparagus tips cut in pieces. Serve hot.

Rhonda Cross

AVOCADO SOUP

2 large avocados
3 cups chicken broth
dash of lemon juice
1½ cups cream
salt, pepper, cayenne to taste

Put avocados in blender. Then place in saucepan and stir in chicken broth. Add lemon juice and bring to a boil. Remove from heat and stir in cream and seasonings. Reheat in top of double boiler.

Gloria Watkins

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Serve soup steaming hot in mugs and sprinkle with seasoned croutons.

POTATO SOUP

2 stalks celery
2 onions
3-4 carrots
2-3 cups milk
4-5 potatoes
salt and pepper to taste
½ stick oleo

Boil carrots, celery, and onion, in 1½ cups water for 15 minutes. Add potatoes and cook until soft. Add oleo and a drop of sugar. Slowly add milk. Simmer for 45 minutes.

Nancy Ellington

SEAFOOD SOUP

1 cup bell pepper, chopped
1 cup chopped onion
1 cup chopped celery
1 stick oleo
½ cup flour
1-2 garlic pods, chopped
3-4 tablespoons worcestershire sauce
3-4 cups milk
Louisiana Red Hot Sauce
Seasonings (garlic, salt, onion)
Seafood (shrimp, crayfish, crab, or oysters, chopped. May add 1 pound of each or only 1 pound of favorite seafood)

Saute vegetables in melted oleo until tender or clear. Add chopped garlic while sauteeing. Then add milk and flour. Stir until forms a smooth paste. Be sure to have low flame. Add worcestershire sauce and if desired Louisiana Red Hot Sauce. Add seasonings, seafood cut up. Cook about 30 minutes.

If you add oysters, do not add until about the last 10 minutes of cooking and add juice from the oysters. Then add can of evaporated milk. Keep the flame low. Cook for about 10 minutes or less. Serve.

Candy Coody

SHRIMP GUMBO

2 tablespoons butter
½ cup sliced onion
2 tablespoons chopped green pepper
small piece bay leaf
2 cups fresh shrimp (peeled, washed, deveined, cut up)
salt and pepper to taste
1 can Italian tomatoes
¼ cup dried celery
1 cup sliced okra
1 tablespoon chopped parsley
2 cups chicken stock
File powder (½-1 teaspoon)

Heat butter in saucepan. Add onion, green pepper and celery and cook 10 minutes or until soft and lightly browned. Add okra, tomatoes, parsley, bay leaf, and stock. Cook about 15-20 minutes. Add shrimp and cook about 20 minutes longer. Add file powder at the last if you like it.

Maree Cross

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To freeze soup, cool quickly in a pan of ice and water. Pour into freezer container leaving "breathing" space. Store no longer than 6 months.

SHERRIED VICHYSSOISE

2 10½ oz. cans frozen cream of potato soup
2 cups milk
¼ cup cooking sherry
chopped chives for garnish

Prepare soup as label directs, but use milk and sherry. Garnish and serve. May be served cold if chilled thoroughly.

Joy Clifton

SPECIAL COLD CHERRY SOUP

2 1 pound cans sweet cherries
1½ pounds Morello cherries
3 pints water
1 cup sour cream
1 cup dry red wine
1 egg yolk
3/4 cup sugar
peel of ½ lemon
2 teaspoons flour
pinch salt
1 inch size piece cinnamon

Cook cherries (stone them) with sugar, salt, lemon peel and cinnamon. Allow to simmer. Mean time mix in bowl the flour, egg yolk, and ½ cup sour cream. Mix with a ladleful of soup, then add to the boiling soup stirring constantly. Finally mix in wine and other half of sour cream, and add this to the soup as well. After 10 minutes of simmering put soup aside and let it cool. Take lemon peel and cinnamon out before cooling. This soup is excellent when chilled.

Rhonda Cross

CUCUMBER SOUP

1-1½ cups grated cucumber
1 quart buttermilk
2 tablespoons chopped green onion
1 teaspoon salt
cucumber slices

Combine grated cucumber, buttermilk, onion and salt; mix well. Cover and chill at least 2-3 hours. Mix again before serving in chilled cups. Garnish with cucumber slices. Makes 6-8 servings. Note: Scoop out and discard seeds before grating cucumber.

Jeanne Crow

YUMMY GASPACHO

1 cup peeled ripe tomato, chopped fine
½ cup celery, chopped fine
½ cup cucumber chopped fine
½ cup bell pepper chopped fine
½ cup onion chopped fine
½ cup tender yellow squash chopped fine
2 teaspoons parsley, dried or fresh
1 teaspoon chives
1-2 cloves garlic, minced
3 tablespoons wine vinegar
3 tablespoons olive oil
1 teaspoon salt
¼ teaspoon fresh ground pepper
¼ teaspoon oregano
1 teaspoon worcestershire sauce
juice of 1 lemon
12 oz. tomato juice

Combine all ingredients in large bowl, cover, chill 4 hours or more. 4-6 servings.

Rhonda Cross

ALOHA CHEESE BALL

Combine until well blended: 1 8 oz. package cream cheese, 3 tablespoons blue cheese, 1 8 3/4 can crushed pineapple, ½ cup chopped pecans, 1 teaspoon chopped candied ginger. Spoon into 1 quart mold and chill. Then combine 1 3 oz. package cream cheese (softened) with ¼ cup milk until well blended. Stir in 2 cups shredded cheddar cheese. Add 6 slices crisply cooked bacon (crumbled), 1 teaspoon grated onion, and ¼ teaspoon tabasco sauce. Spread over first layer. Refrigerate overnight; unmold. Top may be garnished with coconut and pecan halves.

Virginia Rigdon

CHEESE THINGS

½ pound New York aged cheese
2 cups chopped nuts
2 cups flour
2 sticks oleo
dash salt, red pepper

Grate cheese and cream with oleo. Fold in flour, salt, and pepper. Add nuts. Roll in wax paper and freeze. Cut ¼ inch thick. Bake 10 minutes at 375°.

Runnell Signoff

CHEESE CHILI CUBES

8 eggs
1 teaspoon baking powder
½ cup all purpose flour
3 cups shredded Monterey Jack cheese
1½ cups cottage cheese
3 cans mild green chilies, drained,

seeded, and chopped

In large mixing bowl, beat eggs until light with electric beater, 4-5 minutes. Stir together flour, baking powder, and salt. Add to eggs and mix well. Fold in cheeses and chilies. Turn into greased 9 x 9 x 2 inch baking dish. Bake at 350° for 40 minutes. Remove from oven and let stand 10 minutes. Cut into small squares. Serve hot. Makes 3-4 dozen.

Linda Adrion

CHRISTMAS CHEESE BALL

2 8 oz. packages cream cheese
1 small can crushed pineapple, drained
1 bunch green onions, chopped
1 medium jar olives (stuffed), chopped
tabasco to taste
3/4 cup chopped pecans

Mix cream cheese, pineapple, ½ cup green onions and ½ cup stuffed olives, and tabasco and form into a ball. Roll the ball in the remaining onion, olives, and chopped pecans. Serve with crackers.

Nancy Ellington

CHEESE LOG

Grind 2 6 oz. rolls smoked cheese and 1 cup pecans together. Crush 2 small buds of garlic through press into 1 3 oz. package cream cheese. Mix all together. Form into rolls 1½ inches in diameter. Roll on wax paper dusted with chili powder. Chill before serving. Serve on crackers.

Nancy Ellington

CHEESE SQUARES

Blend 1 jar Old English Cheese, 1 egg, and ¼ stick butter and spread on whole slice of bread. Put another slice of bread on top and cut off crusts. Cut into four pieces and "ice" with remaining mixture. Sprinkle with red pepper to taste. Place in 350° oven for 15-20 minutes or until warm.

Ann Reeks

MEATBALLS WITH DIP

Preheat oven to 350°. In medium bowl, beat ½ cup water with 1 egg. Add ½ cup bread crumbs, 2 tablespoons horseradish, and 1 cup water chestnuts finely chopped. Stir in 1 pound ground chuck and mix. Shape into 1 inch balls. Place in shallow pan and bake 12 minutes. For the dip: Mix 1/3 cup orange marmalade, 1 clove garlic (mashed), ¼ cup soy sauce, 2 tablespoons lemon juice, and 1/3 cup water. Cook until it boils. Cool. Serve on toothpicks.

Maree Cross

OYSTERS ADK

Season 12 large oysters with salt, pepper and cayenne. Slice pimiento into 12 strips, placing one on each oyster. Wrap each oyster in ½ inch slice of bacon and hold together with toothpick. Broil about 8 minutes or until bacon is crisp.

Maree Cross

SAUSAGE BALLS

1 pound hot bulk sausage, cooked and drained
3½ cups biscuit mix
dash of hot sauce
1 10 oz. package shredded cheese

Combine all ingredients with hands. Shape loosely into small balls and bake at 350° for 15-20 minutes. (Can be frozen before baking.)

Gloria Watkins

CHICKEN SALAD SANDWICHES

1 can deboned chicken
1 small can crushed pineapple, well drained
2 hard boiled eggs, chopped fine
½ cup chopped sweet pickles or sweet relish well drained
½ cup chopped black olives
2-4 talbespoons chopped almonds
1/3 cup mayonnaise

Mix all ingredients well and spread.

Candy Coody

CUCUMBER SANDWICHES

Grate 1 large cucumber and ¼ onion and mix with 1 large cream cheese (use mixer). Season with red pepper and mayonnaise. After spreading, sprinkle with paprika. Garnish with parsley.

Gloria Watkins

FRUIT AND CHEESE SANDWICHES

1 8 oz. package cream cheese, softened
½ cup chopped dates or raisins
1 (8¼ oz.) can crushed pineapple, well drained
¼ cup chopped stuffed olives
2 teaspoons grated onion
1 cup finely chopped celery
1 teaspoon worcestershire sauce
1-2 tablespoons mayonnaise

Combine, blend, and spread. Best if made ahead of time and refrigerated.

Candy Coody

SHRIMP FINGER SANDWICHES

Mix 2 cans (4½ oz.) shrimp (rinsed, drained, and chopped), 2 packages (3 oz.) cream cheese (softened), and chopped green olives. Spread on sandwich bread.

Dianne Rogers

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Celery can be kept for a week or longer by first rolling it up in brown paper, then in a towel and keep in a dark cool place. Put in cool water to crisp before using.

Beverages

BANANA CRUSH PUNCH

4 cups sugar
6 cups water
1 46 oz. can pineapple juice
2 12 oz. cans frozen orange juice
1 12 oz. can lemonade
6 bananas, mashed
7 28 oz. bottles of Sprite

Dissolve sugar in water. Mash bananas in blender with part of juice. Add to sugar mixture. Stir in remainder of juices. Freeze. To serve: allow to thaw slightly, place in punch bowl and cover with Sprite or any lemon-lime drink. Mix. Punch will be icy. Makes 6 dozen servings.

Carolyn Raley

BAYLOR PUNCH

5 packages lime Jello
1 #2 can crushed pineapple
1 #2 can grapefruit juice
2 quarts pineapple juice
juice of 2½ dozen (30) lemons or
  use equivalent in reconstituted
  lemon juice
5 cups sugar
5½ quarts water
6-8 quarts gingerale

Mix juices. Add sugar and water. This punch can be placed in cartons in the freezer several days before ready to use. It will freeze only to mushy ice. When ready to serve, add gingerale.

Jeanne Crow

CAFE AU LAIT

1 quart milk
1 pint coffee
3/4 cup sugar

Place milk in saucepan, allow to come to boiling point but don't boil! Add coffee and sugar. Serve hot.

Sharon Jinks

CAFE DIABLE

In chafing dish, place 6 pieces of lump sugar, 8 cloves, 1 inch cinnamon stick, 1 inch strip lemon peel cut up, 3 oz. cognac. Do not stir. Ignite cognac with match. Stir. In a minute, slowly stir in 1 quart strong coffee; ladle into cups.

Ann Reeks

CHRISTMAS WASSAIL

1 gallon of apple cider
1 cup brown sugar
6 oz. can frozen lemonade
6 oz. can frozen orange juice

Mix all of the above in a coffee pot. Place the following spices in the top of the coffee pot: 1 tablespoon whole cloves, 1 tablespoon whole allspice, 1 teaspoon ground nutmeg. Perk! Makes 24 cups. Place cinnamon stick in cup and serve.

Aliene Hennigan

"COKE" PUNCH

4 dozen lemons
grated rind of 10 of above lemons
5 quarts water
12 cups sugar
24 coca colas

Mix 5 quarts hot water and the sugar. Stir until sugar is dissolved. Add lemon juice and rind of 10 lemons. Store in refrigerator overnight. When ready to serve; pour over crushed ice, adding coca colas. If punch is too strong, add more water. Serves 100.

Rhonda Cross

EGG NOG

6 eggs
1 cup sugar
½ gallon milk
1 pint whipping cream
1 teaspoon nutmeg

Separate eggs, beat egg yolks with sugar until fluffy (pale yellow). Add nutmeg and milk and stir well. Add: bourbon and rum to milk mixture according to taste. Beat egg whites until stiff-fold into milk. Beat whipping cream and fold into milk mixture. Grate more nutmeg as a topping. Serves 12 or more.

Helen Fitzgerald

FESTIVE TEA PUNCH

1 orange
1 lemon
4 quarts cold water
3 2 inch sticks cinnamon
20 whole cloves
4 tea bags
3 cups orange juice
½ cup lemon juice
2 cups pineapple juice
1½ cups sugar

Cut rind off orange and lemon. Place rind, water, cinnamon, and cloves in saucepan. Heat to boiling and cool. Cover and place in refrigerator 6 to 8 hours or overnight. Strain and again bring to a boil. Remove from heat, add tea and steep for 5 minutes. Remove tea bags and add fruit juices and sugar. Bring to boil and stir until sugar is dissolved. Pour into heat proof punch bowl. Makes 4½ quarts or 28 5 oz. servings.

Aliene Hennigan

FRUIT PUNCH

Mix 1 package pre-sweetened Kool-Aid (cherry, strawberry) according to package directions. Add 1 can Hawaiian punch, ½ can pineapple juice, 1 jar cranberry juice cocktail, 1 bottle ginger ale, 1 large can frozen pink lemonade (do not mix with water). Chill and serve.

Aliene Hennigan

FRUIT PUNCH

Boil 6 cups water and 3 cups sugar for 5 minutes. Set aside and cool. Mash 5 bananas and mix with juice of 2 lemons and 3½ cups frozen orange juice and 2 cups pineapple juice. Mix fruit mixture with sugar and water. Freeze. When ready to serve, thaw, and add 3 quarts gingerale. Makes 40 cups.

Judy Livingston

GERMAN PUNCH

Mix 1 cup grape juice, 1 cup cider, ½ cup grapefruit juice, 1 quart gingerale or club soda, and sugar to taste. Pour in punch bowl over large cake of ice.

Robbie McDearmont

GREEN ALMOND PUNCH

Mix 1 package lime Jello, 1 small bottle lemon juice, 1 small bottle almond extract, 1 3/4 cups sugar, 3 cups water, 2 cups water, 46 oz. can unsweetened pineapple juice. Chill and serve. Serves 25.

Gloria Watkins

HOT SPICED CRANBERRY TEA

Put 2 cups strong tea, 1 pint cranberry juice, 1 pint pineapple juice, ½ cup sugar, 1 stick cinnamon, 3 whole cloves in saucepan. Simmer 5 minutes. Serve hot.

Joy Clifton

INSTANT HOT CHOCOLATE MIX

1 8 quart box powdered milk
1 16 oz. jar coffee creamer
1 1 pound box Nestle's Chocolate
1 1 pound box powdered sugar
1 1 pound box cocoa
2 cups sugar

Mix together. Store in coffee cans. 3 heaping teaspoons to a cup of boiling water for one serving. Makes about 60 cups.

Judy Livingston

IRISH COFFEE

1 cup chilled whipping cream
¼ cup confectioner's sugar
1 teaspoon vanilla
3/4 cup ground coffee
3 cups water
4 oz. Irish whiskey or brandy
4-8 teaspoons granulated sugar
powdered instant coffee

In chilled bowl, beat cream, confectioner's sugar and vanilla until stiff. Refrigerate. Prepare coffee, using 3/4 cup ground coffee and 3 cups water. Heat 4 mugs by rinsing with boiling water. Drain. Add 2 tablespoons whiskey and 1-2 teaspoons granulated sugar to each mug, stir. Pour hot coffee into each mug. Top with whipped cream and sprinkle with instant coffee. Serve immediately.

Marian Doty

JUBILEE PUNCH

- 1 quart can apple juice
- 1 quart can pineapple juice
- 1 small can frozen lemon juice
- 1 quart ginger ale
- 1 cup flavored sugar syrup (boil ½ cup sugar and ½ cup water together; add sprigs of fresh mint, let stand till cool and strain)

Mix ingredients. Just before serving, pour over crushed ice. Float lemon slices and sprigs of mint.

Mary Elizabeth Krauel

MINTY CHOCOLATE FLUFF

- 1 quart cold milk
- 1/3 cup chocolate syrup
- ¼ cup heavy cream
- ¼ teaspoon peppermint extract
- 2 tablespoons crushed peppermint candy
- 1/3 cup heavy cream whipped

Combine milk, syrup, ¼ cup cream, extract; beat well until blended. Pour into 5 glasses. Fold crushed peppermint candy into whipped cream, use to top each drink.

Sue Scheel

ORANGE JULIUS

Blend in blender and serve immediately:

1 can (6 oz.) concentrated orange juice
1 cup water
1 cup milk
½ cup sugar
1 teaspoon vanilla
11 ice cubes

Makes about 8-12 juice glasses.

Virginia Joyner

PARTY PUNCH

Mix 1 small package strawberry Jello according to directions. Combine 1 can (46 oz.) unsweetened pineapple juice, 1 can (46 oz.) unsweetened orange juice, 4 cups unsweetened grapefruit juice, juice of 3 lemons. Add to the jello mixture. Mix well--1 small bottle Hawaiian punch, 1 pint ginger ale, 1½ cups sugar, 4 quarts water. Pour into jello mixture. Add 1 large bottle Maraschino cherries. Stir well and chill. Makes about 2 gallons.

Gloria Watkins

PARTY PUNCH

Mix 2 small packages unsweetened lime kool-ade, 2 cups sugar, 1 quart water, 1 46 oz. can pineapple juice, and 2 quarts ginger ale. Chill and serve.

Carolyn Raley

PERFECT PURPLE PUNCH

1 cup water
2 cinnamon sticks
¼ teaspoon whole cloves
3 cans frozen grapejuice concentrate
½ cup lime juice
block of ice
2 quarts chilled ginger ale
seedless grapes

In saucepan, combine water, cinnamon, cloves, bring to boil. Remove from heat, let stand 5 minutes. Chill, strain. Just before serving: combine chilled mixture with grape and lime juices; mix well. Pour over ice in punch bowl; add ginger ale and garnish with grapes. 30 servings.

Virginia Rigdon

POWER SHAKE

6 ice cubes
1 cup unsweetened pineapple juice
1/3 cup dry milk
½ cup unsweetened strawberries (frozen)
1 package sweet and low or diet sugar

Combine and blend in blender for 1 minute. Dietetic.

Nancy Ellington

RUSSIAN TEA

2 cups tang
1 package dry lemonade mix for 1 quart
1 cup instant tea
1 teaspoon ground cloves
2 teaspoons ground cinnamon
1 cup sugar

Mix all ingredients together. Store in covered container. Add 1 teaspoon mixture to 1 cup boiling water to serve. Makes 80 cups.

Candy Coody

SPICED COFFEE

4 cups water
2 tablespoons brown sugar
4 3 inch sticks cinnamon
peel of 2 oranges
½ teaspoon whole allspice
2 tablespoons instant coffee

In saucepan, combine all ingredients except coffee; heat to boiling. Strain, then pour liquid over coffee in heat-proof container. Stir until coffee is dissolved.

Maree Cross

SPICED TEA

1 orange, juice and grated rind
1 cup pineapple juice
½ teaspoon cloves
½ teaspoon spice
½ teaspoon cinnamon
3 lemons
1 cup sugar
1 tablespoon tea
1 quart boiling water

Boil together in 1 cup water, orange rind in a cloth bag. Steep 3-5 minutes. Strain; add all ingredients and serve piping hot. Serves 15 cups.

Lee Kidd

SPICED TEA

1 can Start
6 oz. to 1 cup Tang
1 package Wylers lemonade
1 cup instant tea
1 cup sugar
1 teaspoon cinnamon
1 teaspoon nutmeg
½ teaspoon cloves, ground

Use 2 teaspoons per cup per serving.

Candy Coody

VIRGINIA EGGNOG

12 eggs
1 cup sugar
1 quart milk
2 cups whiskey
1 cup rum
1 quart heavy cream, beaten

Beat egg yolks with sugar until very light. Add milk, whiskey and rum. Fold in cream and egg whites, beaten until very stiff. Add more sugar or liquor to taste.

Sandra Bowers

WASSIL

Use electric percolator. Put in basket: 3 cinnamon sticks, ½ tablespoon whole allspice, ½ tablespoon whole cloves. Put in pot: ½ cup water, ½ cup brown sugar (dissolved in water), 1 #2 can unsweetened pineapple juice, 1 pint cranberry juice (2 cups). Perk and serve. Makes 6 cups.

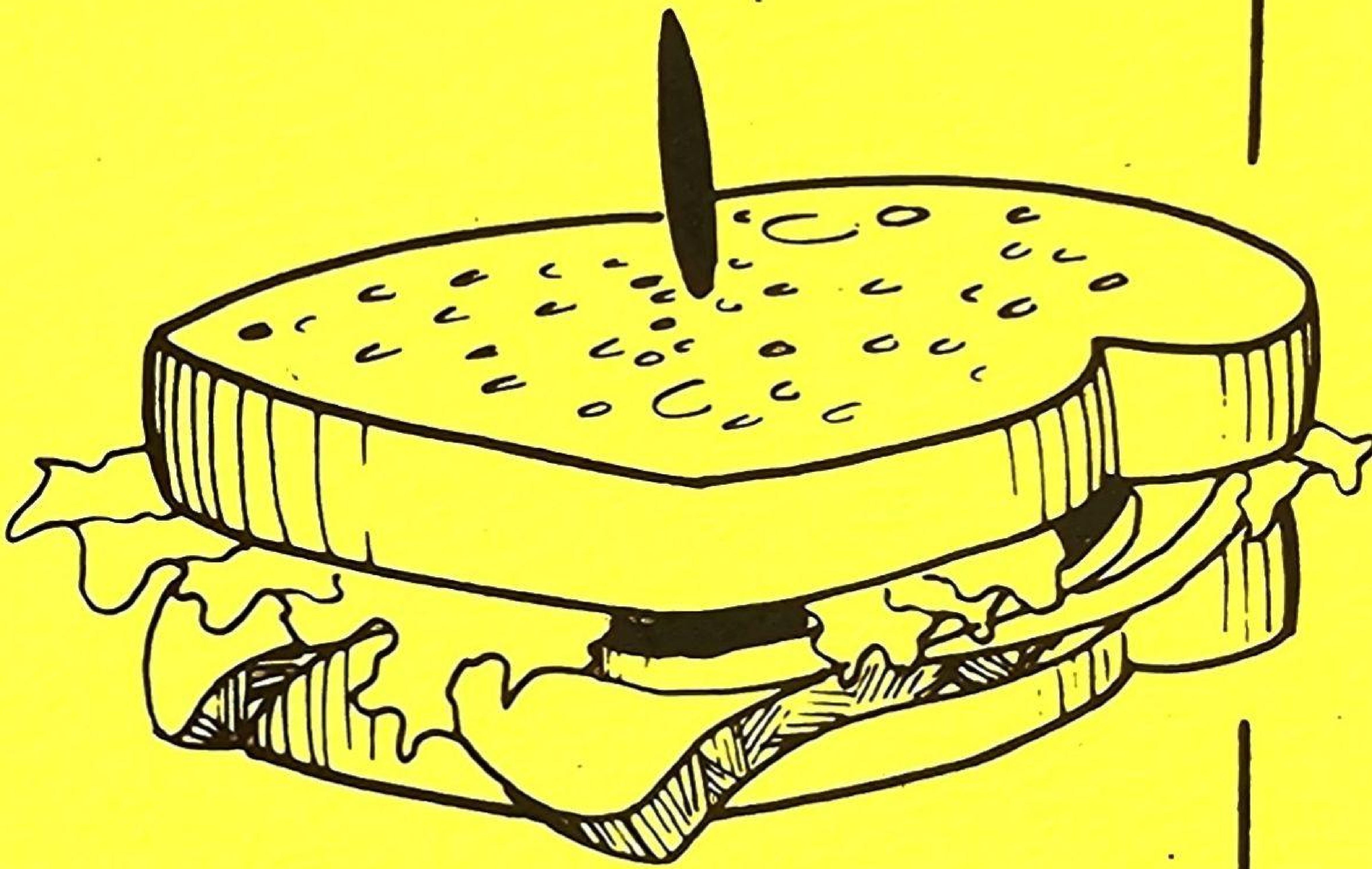
Judy Livingston

ZESTY TOMATO TWIST

1 cup water
4 cups tomato juice
1 bay leaf
3 whole cloves
½ teaspoon salt
¼ teaspoon pepper
1 small onion, diced
½ cup celery leaves, packed
1 teaspoon horseradish (optional)

Combine all ingredients and bring to a rolling boil. Strain before serving. Makes 1 quart.

Rhonda Cross



Breads

ANGEL BISCUITS

5 cups flour
3/4 cup vegetable shortening
3 tablespoons sugar
1 teaspoon soda
1 yeast cake dissolved in ¼
cup lukewarm water
2 cups buttermilk
3 teaspoons baking powder

Sift all dry ingredients. Cut in shortening. Add buttermilk and yeast. Work together until moistened. Knead about 5 times. Cover bowl. Roll out and cut about 15 minutes before time to bake. Bake on cookie sheet at 400° for 12-15 minutes.

Maree Cross

BANANA NUT BREAD

1 stick oleo
2 eggs
1 teaspoon baking powder
½ cup nuts
3 large or 4 small mashed bananas
1 cup sugar
1 teaspoon vanilla
2 cups flour
1 teaspoon soda

Cream oleo with sugar. Add eggs, add dry ingredients alternately with mashed bananas. Add vanilla and chopped nuts. Bake in 1 large loaf or 2 small loaves. Bake at 325° for 30-40 minutes.

Carolyn Raley

CHEESE PEPPER BREAD

- 1 package active dry yeast
- ¼ cup hottest tap water
- 2½ cups flour
- 2 tablespoons sugar
- 1 teaspoon salt
- ¼ teaspoon soda
- 1 cup dairy sour cream
- 1 egg
- 1 cup shredded Cheddar cheese
- ½ teaspoon pepper

Grease two 1-pound coffee cans. In large mixer bowl, dissolve yeast in hot water. Add 1 1/3 cups of the flour, the sugar, salt, soda, sour cream and egg. Blend ½ minute on low speed, scraping bowl constantly. Beat 2 minutes at high speed, scraping the bowl occasionally. Stir in remaining flour, the cheese and pepper thoroughly. Divide batter between cans. Let rise in warm place 50 minutes. (Batter will rise slightly but will not double) Heat oven to 350°. Bake 40 minutes or until golden brown. Immediately remove from cans. Cool slightly before slicing. (If self-rising flour is used, omit salt and soda)

Rhonda Cross

CINNAMON BREAKFAST MUFFINS

- 1/3 cup shortening
- ½ cup sugar
- 1½ teaspoon baking powder
- ½ cup milk
- ½ teaspoon vanilla
- ½ teaspoon salt
- 1 egg
- 1½ cups flour

Cream shortening and sugar. Blend in egg. Add sifted dry ingredients, alternately with milk. Mix well. Add vanilla and mix for 30 seconds. Fill muffin tins half full. Bake at 325° for 20-25 minutes. Topping: Mix together 5 tablespoons melted oleo, ½ cup sugar, and 1 tablespoon cinnamon. Dip top of warm muffin in mixture. Cool. Serve with butter. Yields 12.

Marcia Borne

CINNAMON TWIST

1 yeast cake or 1 package dry yeast
1 cup milk
2 cups sugar
1 egg
¼ cup sugar
½ cup chopped nuts
1 teaspoon salt
3 teaspoons cinnamon
1½ sticks oleo
¼ cup shortening
4½ cups sifted flour

Scald milk, add sugar, salt, and shortening; cool to lukewarm. Add yeast which has been dissolved in ¼ cup lukewarm water. Add beaten egg. Stir in flour and let rise until double in size. Roll out dough to about 10" x 24" and 1/3" thick. Melt oleo. Mix together with sugar, cinnamon and nuts. Cut dough into ½" strips. Dip each strip into the melted oleo and then fold in half and completely cover with sugar mixture and twist. Place on greased baking sheet and let rise until double in size. Bake at 375° for 25-30 minutes.

Sandra Bowers

CORNBREAD

1 cup meal
½ teaspoon soda
1 egg
2 heaping tablespoons flour
½ teaspoon salt
1 cup buttermilk

Melt 1 or more tablespoons bacon grease in skillet. Pour in bread mixture. Bake in very hot oven until brown.

Gloria Watkins

CORN SPOONBREAD

1 cup cornmeal
1 cup sour cream
1 (1 pound) can cream style corn
2 eggs
1½ teaspoons salt
2 teaspoons baking powder
½ cup oil

Combine all ingredients except oil and mix only until blended. Heat oil in large casserole and when very hot, stir into batter. Pour batter into hot casserole and bake at 375° for 30-40 minutes or until bread is done. Serves 8.

Sharon Jinks

CRACKLING CORNBREAD

1½ cups corn meal
¼ cup flour
1 cup finely cut cracklings or
  crumbled crisp bacon
1 teaspoon soda
2 cups buttermilk

1 egg
1 teaspoon salt

Sift together dry ingredients. Add buttermilk and egg, stirring until well mixed. Season cracklings with additional salt to taste and fold in last. Pour batter into very hot, well greased iron skillet or muffin pan. Bake at 450° about 25 minutes.

Janice Box

CRANBERRY BREAD

2 cups fresh cranberries (cut in half)
1 cup pecans
2 cups flour
½ teaspoon baking powder
½ teaspoon soda
¼ teaspoon salt
1 egg
½ cup fresh orange juice
½ cup water
2 tablespoons melted butter

Sift dry ingredients together. Add orange juice, butter, beaten egg, water. Fold in nuts and cranberries. Pour in a greased and floured loaf pan. Bake at 350° for 70 minutes.

Mary Elizabeth Krauel

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A quick gift from your kitchen---give shortcut biscuits made from frozen bread dough or an oven-ready loaf of bread from the bakery spread with herb butter and neatly foil-wrapped.

DUMPLINGS

1½ cups flour
3 teaspoons baking powder
½ teaspoon salt
2 tablespoons shortening
3/4 cup milk

Sift flour before measuring. Sift dry ingredients together. Cut in shortening, add milk. Have stew or gravy boiling. Drop the dough by spoonfuls into liquid. Cover utensil and do not remove during steaming. Steam dumplings for 13-15 minutes on slow burner.

Linda Rice

EASY REFRIGERATOR ROLLS

1 cup shortening
2 teaspoons salt
3/4 cup sugar

Pour 1 cup boiling water over the above. Then in 1 cup of lukewarm water dissolve 2 yeast cakes. Beat 2 eggs in the yeast. Mix with other ingredients. Add 6½ cups flour (sifted). Keep in the refrigerator overnight. Pinch off enough dough (about 1/3), knead, form rolls, let rise till double in bulk. Bake at 400°.

Carolyn Raley

ICE BOX ROLLS

1 cup milk
1 cup hot water
½ cup sugar
½ cup Wesson oil
1 teaspoon salt
1 package dry yeast

Combine all ingredients in a large mixing bowl. Sift 6 cups flour three times. Add to above mixture to a batter consistency. Add 1 egg and beat well. Add remaining flour until you can knead without stretching. Cover and let stand until it doubles in bulk. Refrigerate and make rolls when needed.

Gloria Watkins

LOUISIANA HUSHPUPPIES

2 cups corn meal
1 teaspoon soda
1 tablespoon flour
1 teaspoon baking powder
1 tablespoon salt
1 egg
4 tablespoons grated onion
2 cups buttermilk

Beat egg and milk together. Add all dry ingredients except soda. Mix 2 tablespoons hot water with soda and add last. Drop from spoon into hot fish grease.

Rhonda Cross

MAYONNAISE BISCUITS

1 cup self-rising flour
2 tablespoons Hellman's mayonnaise
½ cup sweet milk

Mix flour and mayonnaise, add milk. Drop from a teaspoon on a greased cookie sheet. Bake in 400° oven.

Lara Bryan

MEXICAN CORNBREAD

- 1 cup yellow cornmeal
- 1/3 cup salad oil
- ½ tablespoon salt
- ½ tablespoon soda
- 1 cup cream style corn
- 2/3 cup buttermilk
- 2 eggs
- 1 cup sharp cheddar cheese
- 3 Jalapeno peppers (optional)

Combine all ingredients. Bake in well greased pan at 375° for 35-40 minutes.

Sue Scheel

MONKEY BREAD

Dissolve 2 packages dry yeast into ¼ cup warm water and 1 teaspoon sugar. Let rise while preparing the remainder. Beat 1 egg, add ½ cup sugar, ¼ cup vegetable oil, 2 teaspoons salt. Add yeast and 1 cup warm water. Add flour until dough is stiff (4-5 cups). Pour out on floured board and knead till firm. (1 cup additional flour for kneading) Put in a greased bowl and let stay in refrigerator overnight. Roll out and cut in strips. Melt one stick of oleo or butter and roll each strip of dough in butter, covering well. Lay strips in bundt pan. Let rise 2 hours or more and bake at 350° until brown (about 30 minutes).

Maree Cross

OVEN FRENCH TOAST

3 eggs
3 tablespoons milk
6 white slices bread, cut diagonally
dash of salt
¼ cup butter
cinnamon or nutmeg if desired
syrup or powdered sugar

Preheat oven to 450°. In shallow dish beat eggs, milk and salt (spices if you wish). Place butter on 15½ by 10½ jelly roll pan. Place in oven to melt. Remove from oven when melted. Dip bread slices in egg mixture to coat all sides well. Place in one layer on jelly roll pan. Bake 5-7 minutes until bottom is lightly browned. Turn slices with pancake turner, bake 5-7 minutes longer. Serve warm with syrup or powdered sugar.

Aliene Hennigan

POPOVERS

In mixer beat for 1½ minutes-
  2 eggs
  1 cup flour
  1 cup milk
  ½ teaspoon salt
Add-
  1 tablespoon Wesson oil
Beat-
  for ½ minute only
Fill-
  12 well-greased muffin pans ½ full.
Bake-
  at 475° for 20 minutes. A few minutes before done, prick with fork to let steam escape.

Virginia Joyner

POPPY-ONION LOAF

Melt 4 tablespoons butter. Add 1 tablespoon each instant minced onion and poppy seed. Open 2 packages refrigerated butterflake rolls. (24 rolls) Separate each roll into 2 pieces. Dip each piece in butter mixture, turning to coat. Place on edge in 8½ x 4½ x 2½ inch loaf dish, arranging rolls in 2 rows. Bake at 350° for 20-25 minutes. Turn out and serve warm.

Lee Kidd

PUMPKIN BREAD

3½ cups flour
2 cups sugar
2 teaspoons soda
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon salt
2 cups pumpkin canned
4 eggs
1 cup Wesson oil
2/3 cups water
½ cup chopped nuts
1 teaspoon vanilla

Mix together the first 6 ingredients. Make a well and add pumpkin, eggs, Wesson oil, and water. Mix well until smooth. Add nuts and vanilla. Pour into three greased loaf pans and bake at 350° one hour or until done. Note: Pans may have to be set on a wet cloth for a few minutes and tapped on bottom to get bread out.

Robbie McDearmont

QUICK ORANGE BREAD

- 2 cups sifted flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- ½ cup brown sugar
- 1/3 cup salad oil
- 2 eggs, beaten
- 3/4 cup orange juice
- 1 orange rind, grated
- ¼ cup chopped nuts
- 3/4 cup uncooked oats

Sift flour, baking powder and salt together. Add remaining ingredients. Stir only till dry ingredients are dampened. Pour batter into greased loaf pan (1 pound size). Bake at 350° for 50-60 minutes. Makes one loaf.

Maizie Gillen

RANCH BISCUITS

- 4½ cups flour
- ¼ cup sugar
- ¼ cup oil
- ½ cup warm water with 1 package granulated yeast
- 4 teaspoons baking powder
- 1/3 teaspoon soda
- 1½ tablespoons salt
- 2 cups buttermilk

Blend all. Knead lightly. Place in greased bowl. Turn to coat dough. Let sit in refrigerator or let rise about 30 minutes. Make out and let rise again (about 30 minutes). Bake at 450° for 20 minutes.

Dianne Rogers

SOURDOUGH STARTER

2 cups flour
1 teaspoon salt
3 tablespoons sugar
½ teaspoon yeast
2 cups lukewarm water

Combine all ingredients and place in a large glass jar; stir until smooth. Cover jar and set in a warm place; stir several times a day. After 2 or 3 days starter will be ready to use. Store it in a refrigerator. At least once a week; add 1 cup flour and 1 cup water, then let stand at room temperature for a day. Increase starter by adding equal amounts of water and flour. Always leave ½ cup or more of the base.

Dianne Rogers

SOURDOUGH PANCAKES

Night before cooking-

Add to some sourdough starter, 2 cups flour, 2 cups warm water, 1½ tablespoons of sugar and a large pinch of salt. Blend gently. Let stand overnight.

Next morning-

Pour most of above mixture into a large mixing bowl. Blend in 2 tablespoons of sugar, 3 tablespoons melted butter, and an egg. Stir thoroughly, but gently. Dissolve 1 teaspoon soda in 1/8 cup boiling water. Fold into batter slowly. Cook on greased griddle.

Dianne Rogers

STRAWBERRY BREAD

3 cups flour
2 cups sugar
3 teaspoons cinnamon
1 teaspoon soda
1 teaspoon salt
1¼ cups salad oil
4 eggs, beaten
2 10 ounce packages frozen strawberries, thawed
1¼ cups chopped nuts

Combine flour, sugar, cinnamon, soda, and salt in large bowl. Add oil and eggs. Mix thoroughly. Stir in strawberries and nuts. Pour batter into two greased and floured 9 x 5 x 3 inch loaf pans. Bake at 350° for 1 hour, 15 minutes. Cool, then wrap tightly and allow to sit over night before slicing. Freezes well.

Nancy Ellington

TENDER LOVING HONEY BREAD

2 cups flour
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon salt
½ teaspoon cinnamon
1 teaspoon ginger
½ cup honey, strained
1 egg, slightly beaten
1 cup milk

Mix and sift dry ingredients; add others. Beat thoroughly. Bake in loaf or bread stick pans in moderate oven-350° until done. Makes one loaf.

Ann Reeks

YEAST BISCUITS

2 cups flour
3 teaspoons sugar
½ teaspoon salt
1 package yeast
3/4 cup warm water
2 tablespoons melted shortening

Mix yeast with warm water. Add melted shortening. Add to dry mixture. Roll out and let rise 30 minutes. Then bake like biscuits at 450° until done.

Aliene Hennigan

ZIPPY CORN STICKS

1 cup corn meal
3/4 cup flour
3 teaspoons baking powder
½ teaspoon salt
½ cup hot, boiled hominy
¼ cup butter
1 cup milk
1 egg, well beaten

Sift together corn meal, flour, baking powder, and salt. Then add hominy, mixed with butter, milk, and egg. Turn into buttered breadstick pans and bake 20 minutes at 350°.

Virginia Rigdon

Salads

APRICOT SALAD

Bring to a boil 2 3 oz. packages apricot jello, 2/3 cup water, 2/3 cup sugar. Then add 1 8 oz. package cream cheese, 1 #2 can crushed pineapple, 2 jars apricot baby food. Set aside to cool. Prepare 2 packages dream whip. When mixture is cool, fold mixtures together. Chill.

Sandra Bowers

BAKED CHICKEN SALAD

2 cups chicken, cut up (3 breasts)
½ cup chopped almonds
1 cup mayonnaise
2 tablespoons lemon juice
2 cups celery, thinly chopped
2 teaspoons grated onion
1 teaspoon salt
1 cup potato chips
½ cup American or Swiss cheese, grated
½ cup chopped bell pepper (optional)

Mix all ingredients except cheese and potato chips. Pile lightly in individual baking dishes, or a casserole dish. Sprinkle top with crushed potato chips and cheese. Cook at 400° for about 25 minutes.

Candy Coody

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Keep scissors or shears wet in cold water when cutting marshmallows or dates.

BEAN SALAD

- 1 cup English peas or wax beans
- 1 cup green lima beans
- 1 cup French cut green beans

Drain peas and beans. Add 1 onion, 1 bell pepper, 1 jar pimiento, ½ cup Wesson oil, ½ cup sugar, ½ cup vinegar. Stir together and let set 3 hour or longer in refrigerator.

Gloria Watkins

BING CHERRY SALAD

- 1 #2 can black or Bing cherries
- 1 #2 can crushed pineapple
- 1 package cherry or black cherry jello (8 oz.)
- 1 cup finely chopped celery
- 1 cup finely chopped pecans
- 1 cup flaked coconut
- 2 cokes

Drain juice from cherries and pineapple and heat to boiling--add jello. Stir, then add cokes to make to right amount of liquid according to jello directions. Break up cheese in the hot liquid. Add other ingredients. Chill in mold.

Lee Kidd

CHERRY FRUIT SALAD

Mix 1 can cherry pie filling mix, 1 can pineapple tid-bits (drained), 2-3 bananas (cut up), ½ cup chopped pecans. Use on lettuce if for salad or topping on cake.

Robbie McDearmont

CHERRY SUPREME SALAD

1 package cherry jello (3 oz.)
1 cup boiling water
1 can cherry pie filling
1 package lemon jello (3 oz.)
1 cup boiling water
1 small can crushed pineapple
1 package softened cream cheese
1/3 cup mayonnaise
1 cup whipped cream
1 cup tiny marshmallows
½ cup nuts

Mix and congeal cherry jello, 1 cup boiling water, and cherry pie filling. Mix lemon jello with 1 cup boiling water, crushed pineapple, cream cheese and mayonnaise. After mixture has cooled fold in whipped cream, marshmallows and nuts. After first mixture (with cherry pie filling) has congealed, add second mixture. Congeal. Cut in squares. Serve on lettuce leaf.

Rhonda Cross

CHICKEN AND FRUIT SALAD

2 cups white meat of chicken,
cubed and boiled
1 orange, sectioned
¼ cup grapes cut in half and seeded
¼ cup almonds, halved
1 banana
3/4 cup mayonnaise

Cut the white meat from the boiled chicken into medium sized pieces. Place in a chilled bowl and add all the rest of the ingredients. Stir as little as possible and serve at once. May be piled on slices of pineapple and watercress.

Robbie McDearmont

CRANBERRY SPARKLE SALAD

1 package raspberry gelatin
1 1 pound can whole cranberry sauce
grated peel of 1 orange
salad greens

Prepare gelatin according to directions on package; chill until syrupy. Stir in cranberry sauce and orange peel. Spoon into 8 individual molds. Chill until firm. Unmold on crisp salad greens.

Robbie McDearmont

CUCUMBER SALAD

3-4 firm cucumbers
1 tablespoon coarse salt (Kosher-style)
½ cup white vinegar
¼ cup cold water
1 tablespoon sugar
1 teaspoon salt
¼ teaspoon white pepper
2 tablespoons fresh dill or parsley

Pare cucumbers, score with tines of fork. Slice paper thin. Place in large bowl, sprinkle with coarse salt. Cover with a plate that will press down on cucumbers. Leave at room temperature for 1½ hours. Drain, dry on paper towels. Combine vinegar, water, sugar, salt, and dill or parsley. Add cucumbers to this mix and chill for several hours.

Lee Kidd

FRITO SALAD

1 pound ground meat
1 medium onion, chopped
1 small bell pepper
salt and pepper
1 can Rotel tomatoes with chili peppers
½ package Velveeta cheese, small
dash worcestershire sauce
1 head lettuce, shredded
2 tomatoes
1 large bag dip size Fritos

In skillet cook meat, onion, bell pepper and season to taste. In saucepan, heat tomatoes, cheese and worcestershire sauce until cheese melts and mixture is hot. In large bowl, put layer of meat, layer of Fritos; pour cheese sauce on next and add layer of lettuce and tomatoes. Toss. Repeat all of above layers. Continue until all is used, ending with lettuce and tomatoes. Serve immediately.

Robbie McDearmont

FROSTED SALAD

1 package pineapple-orange jello
2 cups hot water
2-3 large bananas
1 small can crushed pineapple
24 small marshmallows
1 cup liquid
1 egg
½ cup sugar
2 tablespoons flour
2 tablespoons butter
1 tablespoon lemon juice
1 cup whipping cream

Dissolve jello in hot water. Set aside to cool. When almost set, add bananas sliced and pineapple which has been well drained and marshmallows. Use pineapple juice and add water to make 1 cup of liquid. Blend the sugar, flour and beaten egg. Combine with the liquid and cook until thick. Add butter and cool. Whip cream and add to cooked mixture. Spread over jello and top with grated cheese. Place in refrigerator. 8-10 servings.

Maree Cross

FROZEN FRUIT SALAD

1 pint sour cream
3/4 cup sugar
2 teaspoons lemon juice
1 diced banana
3/4 cup chopped maraschino cherries
1 (9 oz.) can crushed pineapple, drained
½ cup chopped nuts

Combine all ingredients . Pour in oiled muffin pans or pan. Freeze. Take out of freezer 10 minutes before serving.

Marcia Borne

FROZEN CHERRY SALAD

Mix 1 can cherry pie filling, 1 large can crushed pineapple, 1 can Eagle Brand sweetened condensed milk, 1 envelope Dream Whip (whipped according to directions). Freeze in shallow container. Cut into squares to serve. May be kept frozen until eaten completely.

Lara Bryan

FROZEN SALAD

Mix together 1 can Eagle Brand condensed milk, 3 tablespoons lemon juice, 1 cup chopped pecans, 2 cartons (10 oz. each) frozen strawberries drained. Fold in 1 large (9 oz.) carton cool whip. Pour into dish and freeze.

Aliene Hennigan

GRANDMA'S FRUIT SALAD

Soak 1 cup raisins in boiling water until very plump. Drain. Dice 2 apples, and slice 3 bananas. Mix with about 2 tablespoons sugar and ½ cup nuts. Mix all together with mayonnaise or whipped cream. Chill.

Aliene Hennigan

GREEN BEAN SALAD

Mix 2/3 cup brown sugar and ½ can bean juice and pour over 2 cans green beans (chopped) and ½ medium red onion (minced). Marinate 3 hours in refrigerator. Drain very well and at last minute add 6-8 slices crumbled crisp bacon and mix with approximately 2 tablespoons mayonnaise. Serves 4.

Sue Scheel

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If boiled eggs should get mixed with raw ones, it is easy to separate them, by spinning with your fingers. A raw egg will not spin, while the cooked one will whirl like a top.

HOT CHICKEN SALAD

2 cups cooked chicken
1 cup cooked rice
1 can cream of chicken soup
1 teaspoon green onion
1 cup celery (sauteed)
1 teaspoon lemon juice
1 teaspoon salt
3/4 cup mayonnaise
½ cup sliced water chestnuts
1 cup potato chips
½ cup sliced almonds

Saute celery. Mix all above ingredients. Put in casserole then sprinkle 1 cup potato chips and ½ cup sliced almonds on top. Bake at 350° for 25 minutes. Good to make ahead of time, but do not put potato chips on top until time to bake.

Nancy Ellington

HOT CHICKEN SALAD

3 cups chicken, diced
2 cups celery, thinly sliced
½ cup pimiento, cut in strips
1½ cups mayonnaise
½ teaspoon salt
½ cup almonds, salted slivered
3 tablespoons lemon juice
2 tablespoons onion, grated
¼ teaspoon pepper
1 cup potato chips, crushed
½ cup cheese, grated

Blend lemon juice, onion, mayonnaise. Add celery, almonds, pimiento to chicken. Toss lightly. Add seasonings. Pour into buttered casserole. Mix cheese with crumbled potato chips. Sprinkle over salad. Bake at 350° until well heated--about 30 minutes.

Debbie Little

HOT FRUIT SALAD

Heat 1 large can and 1 small can of applesauce and 1 large can of cranberry sauce. Pour half of the sauce mixture into a large pyrex dish and save the remainder. Drain 1 large can and 1 small can pineapple chunks, 1 large can cut up apricots, 1 large cut up pears, 1 can blueberries, 3 cut up bananas. Stir above ingredients and pour on top of sauce. Pour remaining sauce on top and dot with butter or oleo. Sprinkle with brown sugar. Bake at 325° until bubbles all the way through for 30 minutes.

Robbie McDearmont

LIME CONGEALED SALAD

2 small packages lime jello
1 8 oz. package cream cheese
1 #2 can crushed pineapple
½ cup chopped pecans

Dissolve gelatin as directed on box but reduce water by ½ cup. (The juice in pineapple will make up ½ cup). Pour a small amount of the warm gelatin on the cream cheese and whip with a fork until the cheese is a smooth paste. Gradually add the remaining gelatin and crushed pineapple including juice. Pour into mold or container. Sprinkle nuts on top and place in refrigerator. It is better to make this the night before it is to be served.

Mary Elizabeth Krauel

LIME JELLO SALAD

1 small package lime jello
¼ cup sugar
1 cup hot water
1 package cream cheese (3 oz.), broken in pieces
1 small can crushed pineapple, drained
½ cup large marshmallows, cut in little pieces
½ lemon squeezed
1 cup broken pecans
1 cup whipped cream

Mix and cool jello, sugar, hot water until slightly thick. Mix together cream cheese pieces, crushed pineapple, cut up marshmallows, lemon juice, and pecans. Then add cream cheese mixture to thickened jello. Fold in whipped cream.

Rhonda Cross

LIME VEGETABLE SALAD

1 large package lime gelatin
2 medium cucumbers
3-4 sticks celery
1 large jar green stuffed olives
chopped onion

Prepare gelatin as directed on package and pour into pyrex pan or gelatin mold. Chop cucumbers, celery sticks, and a small amount of onion. Last, cut olives into thirds and place on top. Refrigerate until set. Goes well with poultry, especially turkey.

Robbie McDearmont

MARINATED VEGETABLE SALAD

Layer in a large bowl: 1 head lettuce (drained completely and broken in small pieces), 1 cup chopped celery, ¼ cup chopped green onions, 1 box frozen English peas (do not cook), 1 can sliced water chestnuts, 2 cups Hellman's mayonnaise, 2 teaspoons sugar (may be omitted). Sprinkle over the top parmesan cheese. DO NOT MIX. Seal tightly and chill 24 hours. Mix just before serving time.

Aliene Hennigan

MRS. PARKER'S SALAD

Mix 1 can cherry pie filling, 1 #303 can crushed pineapple, 1 large size cool whip, 1 can Eagle brand milk. Let set overnight if possible.

Dianne Rogers

MUSHROOM TUNA SALAD

1 pound fresh mushrooms or 2 small cans sliced mushrooms
3 tablespoons lemon juice
½ cup mayonnaise
½ cup minced onion
1/3 cup chopped parsley
2 teaspoon curry powder
½ teaspoon salt
¼ teaspoon ground black pepper
2 cans (6-7 oz. each) tuna, drained and flaked

Rinse; pat dry and slice fresh mushrooms or drain canned mushrooms; place in a large bowl. Add lemon juice and toss lightly. In a medium bowl mix mayonnaise with onion, parsley, curry powder, salt, and black pepper; gently stir in tuna. Add to mushrooms; toss lightly. Serve on beds of lettuce, if desired. Yield: 6 portions.

Robbie McDearmont

ORANGE SHERBERT SALAD

2 boxes orange jello
2 cups boiling water
1 can mandarin oranges
1 pint orange sherbert

Drain oranges and use 3/4 cup juice in jello. Let congeal slightly. Beat it until foamy (with electric beaters). Add softened orange sherbert, a little at a time. Add oranges cut up in thirds and mix together. Oil your mold or put in a dish to congeal.

Candy Coody

PERFECT PINK SALAD

1 can sweetened condensed milk
1 carton (9 oz.) cool whip
1 can (11 oz.) mandarin oranges, drained
1 can (8¼ oz.) crushed pineapple, drained
2 cups miniature marshmallows
1 can cherry pie filling
½ cup chopped nuts
½ cup coconut

Whip milk and coolwhip well. Add other ingredients and stir well. Makes 10-12 servings. Keeps well.

Rhonda Cross

PINEAPPLE FRUIT BOWL

2 pineapples
2 cups watermelon
2 cups cantaloupe
1 cup drained mandarin oranges
1 cup seedless grapes
1-2 bananas
1/3 cup frozen orange juice concentrate, thawed and diluted

Chill about 30 minutes, stirring often. Serve in pineapple shells.

Candy Coody

SEVEN LAYER SALAD

1 small head lettuce, finely chopped
1 large can English peas, drained
½ cup chopped onion
1 cup grated Swiss cheese
12 slices crumbled bacon
bread crumbs

Layer according to list of ingredients. Seal off with 1 cup mayonnaise. Cover tightly and refrigerate. Toss before serving.

Gloria Watkins

SEVEN UP SALAD

2 packages lemon jello
2 cups seven up
1 cup drained crushed pineapple
2 cups boiling water
1 cup sliced bananas
1 cup small marshmallows

Dissolve jello in boiling water, add seven up. Cool to jell stage. Add sliced bananas, pineapple and marshmallows. Let set until firm. Dressing: Cook 1 beaten egg, ½ cup sugar, 2 tablespoons flour, and 1 cup pineapple juice until thick. Cool and fold in 1 package Dream Whip. Spread on salad. Sprinkle with chopped pecans.

Carolyn Raley

SHRIMP SALAD

- ½ pound elbow macaroni
- ½ cup diced celery
- ½ cup green peas cooked
- ½ cup chopped onion
- 2 tablespoons vinegar
- 1 cup mayonnaise
- ½ teaspoon sesame seed
- 1 tablespoon salt
- ½ cup pecans
- ½ cup olives
- 3 tablespoons parsley
- 2 tablespoons mustard
- ½ teaspoon white pepper
- shrimp

Cook macaroni and add other ingredients. 2 cans tuna chunks may be substituted for shrimp.

Gloria Watkins

SLAW

Bring 1 cup white vinegar to boil and pour over a mixture of 1 large cabbage (shredded), 1 jar pimiento, 1 bell pepper (chopped), 1 tablespoon salt, 1 tablespoon celery salt, 1 cup sugar, and 3/4 cup Mazola oil. Slice 2 onions in rings and let stand in ice water. Drain onion rings. Add and let stand overnight.

Gloria Watkins

SUMMER DELIGHT

1 large package lemon jello
1 small can crushed pineapple
3 bananas
1 cup miniature marshmallows
½ cup pineapple juice
½ cup sugar
2 teaspoons cornstarch
small carton whipping cream
grated cheese

Mix package jello with 1 cup hot water and 1½ cups cold water. Let jell. Mix and set aside marshmallows, pineapple, and bananas until jello is jelled, then spread over jello. Drain pineapple. Use ½ cup juice mixed with ½ cup sugar and 1 egg, beaten well. Add cornstarch. Put in boiler over low heat until it gets saucy. Set off to cool. When cool, pour over jello and fruit. Whip cream and put on top. Sprinkle with cheese. Chill thoroughly before serving.

Dianne Rogers

SUMMER TUNA MOLD

Soften 1 envelope unflavored gelatin in ½ cup cold water. Bring one 10 3/4 oz. can tomato soup to boil; add gelatin; stir to dissolve. Add one 8 oz. package cream cheese, in chunks; beat with rotary beater till smooth. Add 1 cup mayonnaise. Chill till partially set. Fold in 1/3 cup diced green pepper, ½ cup diced celery, 1/3 cup chopped onion, ¼ cup drained pickle relish, and one 6½ oz. can tuna, drained and flaked. Chill firm in 8 x 8 x 2 inch pan. Serves 6-9.

Bobbie Delahunt

TOMATO AND GREEN PEPPER SALAD

2 large tomatoes, diced
1 large green pepper, diced
1 medium onion, diced
¼ large box crackers, crumbled
salt and pepper to taste
1 teaspoon celery salt
2 tablespoons mayonnaise, heaping

Combine all ingredients; toss lightly. Makes 5 servings.

Robbie McDearmont

TUNA (OR CHICKEN) MACARONI SALAD

1 package (8 oz.) elbow macaroni
1 cup mayonnaise
½ cup Italian style dressing
1 tablespoon mustard
2 cups thinly sliced cucumbers
1½ cups diced tomatoes
¼ cup diced green pepper
¼ cup chopped green onions
1 teaspoon salt
1/8 teaspoon pepper
2 cans (7 oz.) tuna drained or 2 cups diced cooked chicken

Cook macaroni as directed. Drain, rinse with cold water. Combine mayonnaise, Italian dressing, mustard, and mix well. Add cucumber, tomato, green pepper, green onion, salt, pepper, tuna. Mix well. Refrigerate, covered, at least 4 hours before serving.

Aliene Hennigan

VIRGINIA'S JELLED SALAD

Bring to a boil 1 small can crushed pineapple and 1 cup sugar. Add 1 small box lemon jello dissolved in 1 cup hot water. When almost set add 1 cup shredded cheese, 1 cup pecans, and 1 cup whipped topping. Let set and serve.

Virginia Rigdon

WATERGATE SALAD

1 package pistachio instant pudding
1 #2 can crushed pineapple,
  juice also

Mix pudding and pineapple and juice all together. Fold in large container cool whip. Add nuts, pecans, miniature marshmallows. Set in refrigerator for a while. May be used as a salad or put in parfait glasses for a dessert.

Sue Scheel

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To remove fruit stains from your hands, moisten corn meal with vinegar, rub this over the stains until they disappear. Rinse hands with warm water your hands will be soft and clean.

Meats

BAKED APPLES FILLED WITH SAUSAGE MEAT

Preheat oven to 375°. Wash six large tart apples. Cut a slice from the top and scoop out cores and pulp, leaving shells 3/4 inch thick. Chop removed apple and combine it with one cup well seasoned sausage meat or sausage links. Sprinkle pulp with 1 teaspoon salt and 2 tablespoons brown sugar and fill shells with sausage mixture. Bake until tender.

Robbie McDearmont

BAKED PORK CHOPS

Wash pork chops. Roll in crushed corn flakes, seasoned with salt and pepper. Coat fat side also. Put in a shallow baking dish. Bake at 325° for one hour. Make sure the chops are well coated with the flakes. These are nice and juicy on the inside and crisp on the outside.

Maree Cross

BARBECUED PORK ROAST

Boil a 3 pound pork roast in water with 1 teaspoon garlic salt until tender.

Mix: 1 8 oz. can tomato sauce
½ cup peach preserves
1 teaspoon soy sauce
1 teaspoon sugar
1 teaspoon onion
1 teaspoon mustard
½ teaspoon salt
¼ teaspoon accent
1/8 teaspoon ginger

Simmer 10 minutes. Place boiled roast on grill about 4 inches above hot coals.

Baste with sauce last 15 minutes.

Maree Cross

BEEF-A-LA-STROGANOFF

2 pound round steak
½ cup flour
1 teaspoon salt
1 teaspoon paprika
½ cup salad oil
½ cup chopped onion
1 can consomme
½ can water
1 bay leaf
½ teaspoon oregeno
1 can mushrooms
½ cup sherry
1 cup sour cream

Remove all fat and gristle from meat and cut into bite size pieces. Shake in a sack with seasoned flour then brown in hot oil. Add onion and saute until just tender. Add water and consomme and herbs. Cover. Simmer 45 minutes-1 hour. Add water or cornstarch as needed. Just before serving, stir in mushrooms, sherry, and sour cream. Heat and serve over hot rice or noodles.

Judy Livingstone

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To get the best results with all casseroles, use a baking dish of the size and shape given in the recipe. If dish is too large, the moisture will evaporate; too small, food will bubble over.

BEEF ALMONDINE

½ cup chopped onion
¼ cup butter
1 clove garlic
1 pound lean ground meat, browned
2 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
8 oz. can sliced mushrooms, drained
1 can condensed cream of chicken
  soup, undiluted

Saute onion and garlic in butter. Simmer all ingredients 10 minutes. Add ½ pint sour cream and heat thoroughly. Cook 5-6 oz. egg noodles in separate pan. Brown 2/3 cup slivered almonds in ¼ cup butter. Mix with meat. Mix cooked noodles with 1 tablespoon poppy seeds and add to meat mixture.

Lee Kidd

BEEF AND RICE CASSEROLE

1 pound boneless stew meat
3 tablespoons cooking oil
1 cup raw rice
1 can beef consomme
3/4 cup water
½ teaspoon salt
½ teaspoon pepper
1 clove garlic
1 onion
1 4 oz. can mushroom pieces
½ cup flour

Salt and pepper stew meat. Roll in flour and brown in hot oil. In a buttered baking dish, spread the raw rice. Arrange browned beef on top of this. Pour consomme and water over the mixture. Slice onion in thin slices over this. Chop clove of garlic and add. Spread can of mushrooms and juice over all. Cover dish tightly and bake at 325° for 1 hour or until liquid is absorbed and rice is tender.

Aliene Hennigan

BEEF AND RICE WITH CHEESE

2 cups raw rice
1 pound ground meat
¼ cup cooking oil
1 tablespoon chili powder
2 teaspoons salt
¼ teaspoon garlic powder
1 large onion
2 cans tomato sauce
3 cups water
1 10 oz. package sharp cheddar cheese, large pieces

Saute meat and onion in oil for 15 minutes over medium heat. Remove from heat and add all remaining ingredients. Pour into a 2 quart casserole (greased). Be sure pieces of cheese are well distributed. Cover tightly and bake 1 hour at 400°. Then turn oven down, stir mixture lightly, cover and continue baking 30 minutes.

Aliene Hennigan

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To make a thicker stew, shake 1/3 cup water and 2 tablespoons flour in tightly covered jar; stir into stew. Cook over low heat, stirring occasionally, until stew is thickened.

BEEF BEAN POT

1-2 pounds ground round
2 large cans of tomatoes
1-2 cans of kidney beans
2 bell peppers, diced
1 package frozen corn
seasons

Brown beef in a skillet. Combine other ingredients in a casserole dish that has a lid. Bring dish to a boil for a minute, and then reduce to a simmer. Add the beef, and season to taste. If more liquid is required, add a small can of tomato sauce.

Robbie McDearmont

BEEF STROGANOFF WITH RICE

1 tablespoon flour
½ teaspoon salt
1 pound round steak, cubed
4 tablespoons butter
1 cup sliced mushrooms
½ cup onion, chopped
¼ cup chopped green pepper
1 can mushroom soup
1 cup sour cream
1½ cup instant rice

Combine flour and salt; dredge meat and brown in 2 tablespoons butter. Add mushrooms, onion and pepper; cook till onion is tender. Add remaining butter and mushroom soup. Pour in casserole. Add sour cream and rice, mix. Bake for 45 minutes at 350°. Serves 5-6.

Debbie Siever

BRISKET SUPREME

8 pound brisket
3 cloves garlic
3 teaspoons saltpeter
5 tablespoons salt
5 tablespoons allspice
dash of cinnamon
5 tablespoons sugar

Rub meat with garlic. Slice garlic and insert in meat. Mix remaining ingredients and refrigerate for 4 days. Cook in same foil wrapped tight-tight for 4 hours at 325°. Slice thinly.

Maree Cross

BURRITOS

Cook together-
  1 onion, chopped
  2 pounds ground meat
  ½ bell pepper
  3 cloves garlic
  salt and pepper to taste
Mix together-
  1 can chili
  1 can refried beans
Place on flour tortillas. Top with cheese and hot sauce to taste. Fold over and eat with hands.

Dianne Rogers

CHEESE TOPPED TUNA CASSEROLE

1/3 cup chopped onion
1 teaspoon butter
7 tablespoons cream of celery soup
2/3 cup tuna, drained and flaked
2 teaspoons lemon juice
1 cup cooked rice

salt and pepper to taste
1/3 cup grated cheddar cheese

Saute onion in butter until tender, but do not brown. Stir in remaining ingredients except cheese. Turn into a greased shallow 6 inch casserole or individual casseroles. Bake at 350° for 20 minutes or until hot through. Top with cheese and bake 5 more minutes.

Robbie McDearmont

CHICKEN ALOHA

Melt in a saucepan that can be later heated over water ¼ pound of butter. Add and braise for 5 minutes, 1 clove garlic (minced), 4 green onions and tops (cut up), and 4 ounces of sliced fresh mushrooms. Add and mix well 3 tablespoons flour and 1 teaspoon salt. Add, cook, and stir until thick, 1 cup Chablis or any white wine and 1 tablespoon lemon juice. Add and heat over water:

1/3 cup canned bamboo shoots, sliced
1/3 cup canned water chestnuts, sliced
1 cup canned pineapple bits, drained
½ cup juice from canned pineapple
¼ cup blanched almonds, toasted
1 tablespoon frozen orange juice concentrate
1½ tablespoons honey

When hot, add and mix gently 1½ pounds cooked chicken, diced and salted. Serve over rice, garnished with macademia nuts.

Rhonda Cross

CHICKEN AND RICE

1 chicken, cut up
1 can onion soup
1 stick margarine
1 can cream of chicken soup
1 can hot water
pepper

Melt butter and brown chicken. Add liquids. Add 1½ cups regular rice. Cover. Put in oven and cook 1½ hours or until done at 350°.

Aliene Hennigan
Gloria Watkins

CHICKEN AND RICE

1 chicken, cut up
1 can mushroom soup
1 can onion soup
1 can celery or asparagus soup
1 cup rice
salt and pepper to taste

Mix together, cover, and bake at 350° for 2 hours. Uncover and brown.

Betty Kelley

CHICKEN BREASTS WITH CHEESE SAUCE

3 or 4 chicken breasts
3 or 4 slices of bacon, cut in half
3 tablespoons flour
3 tablespoons butter
1 teaspoon salt
2 cups milk
½ cup grated cheddar cheese
¼ cup grated Parmesan cheese

Arrange chicken skin side up in large broiler-proof dish; top each piece with bacon and bake in preheated 400° oven for 25 minutes, or until bacon is crisp and chicken is cooked. Spoon off excess fat. Meanwhile, melt butter in saucepan and stir in flour and salt until smooth. Gradually stir in milk and cook, stirring until mixture thickens. Stir in cheddar and parmesan cheese. Spoon over chicken and broil for about 5 minutes. Makes 3-4 servings.

Rhonda Cross

CHICKEN-BROCCOLI CASSEROLE

2 chickenbreasts (boil until tender; cut in bite size pieces)
1 package frozen broccoli (boil until tender)
1 can cream of chicken soup
½ cup mayonnaise
1½ to 2 teaspoons lemon juice
salt and pepper to taste
1 cup grated cheddar cheese
3-4 slices bread crumbled coarsely (put in pan with ½ stick melted oleo)

Combine mayonnaise, lemon juice, and soup. Mix together well. In casserole dish, put ½ of broccoli on bottom, add layer of chicken, layer of soup mixture continuing until you have 2 layers of all. Top with grated cheese then with soaked bread crumbs. Bake 30 minutes at 350°.

Dianne Rogers

CHICKEN IMPERIAL

1 broiler fryer (2½-3 pounds, cut up)
1 cup fine dry bread crumbs, not toasted or brown
¼ cup minced parsley
2 teaspoons salt
1/8 teaspoon pepper
1½ stick butter melted
1 small or ½ large clove garlic, crushed

Blend bread, parsley, salt, and pepper. Combine butter and garlic. Dip pieces into butter then into crumb mixture, coating thoroughly. Arrange chicken in single layer, uncovered, in shallow pan. Drizzle remaining butter over chicken. Bake uncovered for 1 hour or until done at 350°.

Linda Adrion

CHICKEN PIMIENTO CASSEROLE

3 pounds chicken pieces
2 teaspoons salt
3 tablespoons vegetable oil
1 7 oz. jar pimiento, cut up
1 large white onion, quartered
1 cup chicken broth
1 tablespoon cornstarch
1 tablespoon soy sauce
1 tablespoon sugar
3 tablespoons cider vinegar

Sprinkle chicken pieces with salt and brown in hot oil. Cover skillet; reduce heat to low and simmer about 20 minutes. Arrange chicken pieces in large casserole along with pieces of pimiento. Separate onion quarters into layers and saute in fat remaining in skillet. Combine chicken broth, cornstarch, soy sauce, and pimiento liquid, sugar and vinegar; add to skillet. Cook and stir until sauce is slightly thickened. Pour over chicken in casserole. Cover and bake at 375° for 20 minutes. Remove cover last 5 minutes of cooking. Serves 6.

Robbie McDearmont

CHICKEN RAVOLI

½-1 large bell pepper
1 medium onion, sauted in butter
salt
pepper
1 small jar pimiento

Remove chicken from bone. Cook 8 oz. package noodles in broth. Add above mixture. Add chicken. Add 2 cans mushroom soup. Pour into casserole dish and top with 6-8 slices pasteurized cheese. Bake until cheese melts and casserole bubbles.

Gloria Watkins

CHICKEN TORTILLA CASSEROLE

1 can cream of mushroom soup
1 can cream of chicken soup
1 4 oz. can green chilies
1 small onion
1 cup milk
4 chicken breasts, deboned, salted and peppered
1 pound New York sharp cheese, grated
1 package tortillas, quartered

In a long, greased baking dish, make two layers of tortillas, chicken, sauces, and grated cheese. Bake at 350° for 1 hour. Uncover last 15 minutes.

Virginia Rigdon

CHILI MANICOTTI

½ cup chopped onion
1 clove garlic
1 tablespoon oil
2 cups chili
12 manicotti shells
2 beaten eggs
2½ cups cream style cottage cheese
1 cup sharp grated cheddar cheese
1 jalapeno pepper, chopped finely
½ cup grated sharp cheese

Cook onion and garlic in oil. Stir in chili. Cook manicotti shells according to directions on package. Prepare stuffing by mixing eggs, cottage cheese, sharp cheese, and pepper (optional). Spoon into shells. Pour 1 cup chili in baking dish and arrange manicotti on top. Pour remaining cup of chili over manicotti and top with ½ cup grated sharp cheese. Bake in covered dish 40-45 minutes at 350°. Bake uncovered 2-3 minutes more.

Rhonda Cross

CORNY TAMALE CASSEROLE

1 pound hot tamales
1 can cream style corn
1 8 oz. can tomato sauce
¼ cup chopped green pepper
¼ cup chopped onion
1 can ripe olives, chopped
1 cup cheddar cheese, shredded
egg noodles, cooked and drained

Remove wrappings from tamales and mash. Add corn, sauce, pepper, olives, and noodles. Mix well, pour into greased casserole, top with cheese. Bake at 375° for 20-25 minutes.

Ann Reeks

CORNBREAD TAMALE PIE

Preheat oven to 425°. This can be prepared up to the point of adding the cornbread topping, then cooled and refrigerated until 45 minutes before serving time. Place the casserole in the oven and let it warm while you are mixing the cornbread topping. Saute in a lightly greased skillet:

1 pound ground meat
1 chopped onion

When the meat is lightly browned and the onion is translucent, add:

1 can tomato soup
1 cup water or stock
¼ teaspoon pepper
1 teaspoon salt
1 tablespoon chili powder
1 cup drained whole kernel corn
¼ cup chopped green pepper

Simmer 15 minutes. Meanwhile, sift and mix together:

3/4 cup corn meal
1 tablespoon flour
1 tablespoon sugar
½ teaspoon salt
1½ teaspoons baking powder

Moisten with 1 beaten egg and 1/3 cup milk. Mix and lightly fold in 1 tablespoon oil. Place meat mixture in a greased 2 quart casserole and cover with the cornbread topping. The topping will disappear into the meat mixture, but will rise again during baking and form a good layer of cornbread. Place in oven and bake for about 20-25 minutes or until cornbread is brown. Makes 6 servings.

Robbie McDearmont

DELUXE CHICKEN CASSEROLE

1½ cup cooked, diced chicken
2 teaspoon finely chopped onion
½ cup chopped walnuts or pecans
1½ cups cooked rice
1 can chicken soup, undiluted
½ teaspoon salt
1 cup celery, sliced very thin
¼ teaspoon cayenne pepper
½ teaspoon pepper
1 tablespoon lemon juice
3/4 cup mayonnaise
¼ cup water
3 hard boiled eggs, sliced
2 cups crushed potato chips

In a large bowl, mix all ingredients except mayonnaise, water and potato chips. Combine mayonnaise with water. Add that and then gently fold in egg slices and other ingredients. Place in a greased casserole and top with crushed potato chips or use individual baking shells. Bake 15 minutes at 400° until bubbly. Serves 6.

Linda Rice

DIVINE HAMBURGER QUICHE

½ pound hamburger, fried and drained
½ cup mayonnaise, not miracle whip
1½ cups chopped cheddar cheese
½ cup milk
1/3 cup green onions
2 eggs beaten (can omit 1 egg and add bell pepper and mushrooms)
1 tablespoon cornstarch

Combine milk, egg, cornstarch, mayonnaise. Add meat, cheese and onions. Pour in 9" unbaked pie shell. Bake 350° for 30 minutes.

Candy Coody

DUCK WITH WILD RICE

1 cup flour
2-3 small ducks
1½ cups sherry
2-3 large onions
3/4 cup water
1-2 packages wild rice
seasonings
1-2 tablespoons oil

Season ducks (garlic, salt, pepper, paprika, onion powder) and flour. Brown them on all sides in a deep pan, cover the bottom with oil. When they are browned, add sherry, cut up onions, sprinkle more flour over ducks and add water till the ducks are 3/4 covered. May place some cut up onion inside ducks, and also some oranges. Cover with lid, reduce heat. May need to add more water from time to time. Cook for 2-3 hours or until meat comes off the bone easily. Take ducks from pan and let cool. Mix flour and milk in a container (about 1-2 cups milk and 6-9 tablespoons flour to make a creamy paste). Shake to get rid of lumps. Add to liquid in duck pan. Be sure the fire is low. If too thin, after heating for 10 minutes, add more. Take the duck meat off the bones and add to gravy mixture. Cook for 5-10 minutes more. Be sure to take out onions and add to the gravy mixture. Pour over cooked wild rice. Serves 6-8.

Candy Coody

EXTRA SPECIAL BAKED CHICKEN

1 3 oz. package dried beef
3 large chicken breasts, halved, boned and skinned
6 slices bacon
1 can condensed cream of mushroom soup
1 cup sour cream

Run water over dried beef, drain and arrange in bottom of 12 x 8 x 2 baking dish. Place chicken breastsover beef and top with a slice of bacon on each. Bake uncovered 350° for 30 minutes. Combine soup and cream, pour over chicken. Bake 25 minutes longer.

Linda Adrion

FLANK STEAK GRILL

Put a 2 pound lean flank steak in a shallow pan. Mix 2 tablespoons soy sauce, 1 tablespoon sherry, 1 teaspoon honey. Pour over the flank steak and marinate in the refrigerator for several hours. Line shallow pan with foil. Broil steak 6 minutes to a side. Slice diagonally. Serves 4.

Sue Scheel

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To STORE uncooked ground beef, cover loosely, and put in coldest part of refrigerator up to 24 hours (if you plan to use the ground beef within 24 hours of purchasing).

HAM AND CHICKEN PLATE

5 slices boned cooked ham
5 boned chicken breasts which have been halved

Dust chicken in paprika. Salt, pepper, and flour. Then fry. Place ham in casserole dish. Put ½ chicken breast on each slice. Cover with mushroom soup (use 2 cans). Cover and cook 45 minutes at 350°. Place button mushrooms on top.

Joy Clifton

HAM AND EGG PIE

4 large eggs, beaten
¼ teaspoon pepper
¼ teaspoon baking powder
½ cup milk
2 cups cooked ham, cubed
1 cup grated cheese, cheddar
1 9" pie shell, unbaked

Beat eggs, add remaining ingredients, and mix well. Pour into unbaked shell. Bake at 425° for 35 minutes or until inserted knife comes out clean.

Amy Furr

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If after cooking, boiled ham is allowed to remain in the water until cold it will keep nice and moist for any length of time.

HOT FRIED MEAT PIES

1 pound ground beef
½ pound hot pork sausage
4 yellow onions, chopped
2 green onions chopped, tops & all
1 tablespoon shortening
2 tablespoons flour
2 tablespoons parsley
Pastry:
4 cups flour
1 egg
½ cup melted shortening
milk

Melt shortening in skillet and add flour Brown quickly and add meat, onions, and parsley. Season with salt a pepper. Cook slowly until done. While meat is cooking, make pastry by adding melted shortening and egg to flour and mixing enough milk to make a thick dough. Roll out thin, using a saucer to cut the dough into a circle. When meat mixture is cook, fill pastry circles, fold into a half moon shape and mash edges with fork. Use enough grease to cover them. Get it as hot as you would to fry chicken.

Jeanne Crow

HOT SPANISH ROAST BEEF

Marinate 4 pound piece of rolled beef 8 hours in: 1 clove minced garlic, 1 teaspoon of salt and paprika, ½ teaspoon pepper, 1 bay leaf, 1½ cups dry red wine, 2 tablespoons lemon juice. Drain, brown in 3 tablespoons olive oil. Add marinade. Cover and cook 2 hours at 375°. Uncover and cook ½ hour longer. Thicken sauce with 2 tablespoons flour.

Maree Cross

ITALIAN SPAGHETTI & MEAT BALLS

1 large can whole tomatoes
½ can water

Cook down low. Add 1 small can tomato paste and 2 cans water. Cook down.

Add:

1 can tomato soup
½ stick oleo
½ bottle catsup
½ cup wesson oil
2 tablespoons vinegar
2 tablespoons Lea & Perrin
dash tabasco sauce
½ teaspoon garlic salt
1 large bay leaf
2 pinches oregano
¼ teaspoon red pepper
¼ teaspoon salt
¼ teaspoon pepper

Simmer all day.

Meatballs:

1 pound ground chuck
1 onion, chopped
¼ teaspoon oregano
1 teaspoon garlic salt
¼ bell pepper
salt and pepper
1 egg
6 crackers
¼ cup catsup

Mix and form balls. Brown in skillet with small amount of oil. Then add to sauce the last 15 minutes. Can be made in Crock Pot.

Lee Kidd

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To FREEZE uncooked ground beef, wrap one-pound packs or individual patties in freezer wrap, separating patties with a double layer of freezer wrap. Label with date. Store no longer than 4 months.

MEAT BALLS

2 pounds ground beef
1/3 cup dried parsley flakes
1 cup packed corn flakes
2 eggs
1 tablespoon soy sauce
¼ teaspoon pepper
½ teaspoon garlic powder
1/3 cup catsup
2 tablespoons minced onion
1 pound can cranberry sauce
1 12 oz. bottle chili sauce
2 tablespoons brown sugar
1 tablespoon lemon juice

Mix beef, cornflakes, parsley, eggs, soy sauce, pepper, garlic, catsup, onion. Make into small balls. Combine cranberry sauce, chili, lemon juice. Cook until smooth. Pour over meatballs and bake uncovered 20 minutes.

Maree Cross

MEXICAN CHICKEN

1 chicken
onion
1 can mushroom soup
1 can cream of chicken soup
1¼ cups broth
2 jalapeno peppers
1 tablespoon chili powder
dash garlic powder
bag Dorito chips
1/3 cup grated cheese

Boil chicken with onion. Save the broth. Bring broth to a boil, add the mushroom soup and the cream of chicken soup. Add the peppers and garlic powder. Debone the chicken and add to mix. Grease casserole dish with butter. Put 1 layer of Dorito chips on the bottom of the dish. Add a layer of chicken mixture. Put another layer of Dorito chips. Add the rest of the chicken mix. Grate the cheese and place or sprinkle on top. Bake uncovered at 350° for 45 minutes. Don't use the entire bag of chips.

Robbie McDearmont
Candy Coody

MEXICAN CHICKEN & RICE

Put 1 cup raw rice in bottom of greased baking dish. Cut up 1 onion and 1 clove garlic (more if desired). Place over this. Place pieces of chicken (raw or cooked and deboned) next. Top with a can of Rotel tomatoes with green chilies. Salt and pepper to taste. Add 3 cups chicken broth or water. Cover dish with foil. Bake at 350° for 1 hour or until dry. Remove foil last few minutes.

Aliene Hennigan

MEXICAN DINNER

1 pound ground beef, salt, pepper
1 onion, chopped
1 can Ranch style beans
1 bar Cracker Barrel Red Label Cheese
1 can Rotel tomatoes
1 can cream of chicken soup
frozen or canned tortillas

Line pan with tortillas. Mix meat, onions, salt, and pepper. Spread uncooked meat mixture on tortillas. Mix beans, tomatoes, soup and spread on meat. Add grated cheese on top and cover with tortillas. Bake 1½ hours at 350°.

Aliene Hennigan

MUSHROOM TOMATO CASSEROLE

1 pound ground beef
½ cup chopped onion
¼ cup chopped green pepper
1 can cream of mushroom soup
1 can tomato soup
1 cup grated sharp cheese
garlic powder
½ pound spaghetti
1 teaspoon salt

Cook and drain spaghetti. Brown together the first three ingredients. Add the cans of soup and 1 can of water. Sprinkle with garlic powder. Stir in ½ cup grated cheese and 1 teaspoon salt. Combine sauce with spaghetti and pour into casserole dish and sprinkle with remaining cheese. Bake in 350° oven for 30 minutes.

Lara Bryan

NUTTY NOODLES

1 pound ground beef
2-3 stalks celery, slices
1 onion, chopped
1 tablespoon soy sauce
1 can Chicken-Rice soup
1 can cream of chicken soup
1 large can chinese noodles (5 oz.)

Brown beef lightly, add celery and onion. Cook until tender crisp. Add undiluted soup and 1 tablespoon soy sauce. Mix in half of chinese noodles. Bake 20-30 minutes at 350°. Sprinkle on rest of noodles and serve.

Sue Scheel

OVEN BARBECUED STEAK

1 cup catsup
½ cup water
¼ cup wine vinegar
¼ cup chopped onion
¼ cup chopped green pepper
1½ tablespoons Worcestershire
1 tablespoon prepared mustard
2 tablespoons brown sugar
1 tablespoon garlic salt
¼ teaspoon black pepper
1 pound chuck or round steak, cut
½" thick

Combine all ingredients except steak, salt, pepper in saucepan. Bring to boil, then simmer gently about 5 minutes over low heat. Keep sauce hot, cut steak in serving-size portions, and season generously with garlic salt and pepper. Place pieces in covered baking dish. Pour hot sauce over meat and bake in 325° oven 1½ hours. Garnish with bell pepper rings.

Dianne Rogers

OVEN-FRIED PORK CHOPS

1 egg
4 tablespoons milk
1 cup bread crumbs
4 lean pork chops, well trimmed

Spray a jelly-roll pan with cooking spray. Beat egg and milk together in a pie plate. Sprinkle bread crumbs into another pie plate or on waxed paper. Dip chops in egg mixture, then press into bread crumbs, coating evenly on both sides. May be dipped in eggs and crumbs a second time. Arrange in a single layer on pan and bake at 350° for 30 minutes. Turn and bake 20 minutes longer.

Aliene Hennigan

PASTICHIO

4 oz. macaroni, cooked in salted water
2 tablespoons butter
1 pound ground beef
1 onion
1 stalk celery
4 sprigs parsley
4-6 mint leaves
½ teaspoon salt
1/8 teaspoon soda
2-3 drops lemon juice
1 8 oz. can tomato sauce
½ sharp cheddar cheese, grated
2 teaspoons flour
milk
6 beaten eggs
salt and pepper

Saute in butter ground beef, onion, celery, parsley, mint leaves, salt, soda and lemon juice. When mixture is well browned, add tomato sauce. Mix well and add to drained macaroni. Put in baking dish and cover with grated cheese. Mix flour, enough milk to make smooth sauce, beaten eggs, salt and pepper. Pour over contents of dish and stab with fork. Bake until browned at 350° for 30-40 minutes.

Rhonda Cross

PORK CHOPS WITH AMBER RICE

6 pork chops, salt and pepper
1 1/3 package pre-cooked rice
1 cup orange juice
1 can condensed chicken-rice soup

Brown pork chops in heavy skillet; season. Place rice in baking dish; pour orange juice over rice. Arrange browned pork chops on rice. Pour chicken soup over all. Cover and bake at 350° for 45 minutes.

Debbie Little

SAUSAGE-RICE CASSEROLE

1 pound sausage
1 onion, chopped
½ cup green pepper
1 cup celery
4 cups boiling water
2 packages Lipton chicken noodle soup
½ cup uncooked rice
½ cup blanched almonds, slivered

Brown sausage. Add onion, pepper, and celery and cook until vegetables are wilted. Add boiling water to soup mix and add to above mixture. Add rice and almonds. Put in large casserole and bake 1 hour at 350°.

Marian Doty

SAUTEE CHICKEN

1/3 cup terriaki sauce
1 stick butter
1/3 cup sherry
garlic, salt, onion salt, pepper, paprika
2 packages chicken wings

Melt butter and add sauce and sherry. Break up wings and place in sauce (except for wing tips). Season and saute for 20-30 minutes. Stir several times. Be sure to keep low flame.

Candy Coody

SHRIMP CASSEROLE

1½ cups cooked rice
2 cans medium shrimp
1 teaspoon parsley
1 can mushroom soup
2 tablespoons chopped celery
2 tablespoons chopped onion
½ chopped bell pepper
1 pod garlic
2 tablespoons butter
3/4 teaspoon salt
½lemon
1 cup grated Swiss cheese

Saute onion, celery, bell pepper, garlic in oleo. Add mushroom soup and ½ can of water and lemon juice. Add cheese to sauce. Then add rice and shrimp. Bake 40 minutes at 350°. Serves 8.

Joy Clifton

SKILLET STEAK

Heat electric frying pan to 400° and melt about 1/3 stick oleo. Put in a large sirloin steak (1½ inches thick). When brown, turn and add 1 can drained mushrooms. When steak has browned, take it out and place on heated platter. Add salt and pepper to oleo and mushrooms in skillet with about ½ glass water. Cover for 1 minute. Remove cover and let stand 1 minute. Pour gravy over steak. Serve with salad and french bread.

Debbie Little

SPAGHETTI SAUCE

1 pound pork sausage
2 pounds ground round
4 large onions, chopped
4-6 cloves garlic, mashed
1 cup chopped parsley
3/4 pound fresh mushrooms, sliced
3 cans (15 oz. each) tomato sauce
1 fifth dry red table wine
2 teaspoons salt
1 teaspoon each-sage, rosemary
½ teaspoon each-marjoram, thyme, coarsely ground black pepper

In a large kettle or dutch oven slowly brown sausage; add ground round and brown. Add onions and saute until limp. Add garlic, parsley, and mushrooms and stir to coat with meat drippings. Stir in remaining ingredients. Cover loosely and simmer, stirring occasionally for 3 hours or until reduced to thick sauce.

Helen Fitzgerald

SPANISH PORK CHOPS

Cover bottom of 9 x 13 baking dish with 1-1½ cups uncooked rice. Sprinkle with salt. Slice 1 onion over rice. Salt and pepper and brown in a hot skillet 6-8 pork chops. Place pork chops on top of onion and rice. Pour 1 large can of tomatoes over this, being sure to place a tomato on each pork chop. Add 1 can water. Cover and bake at 350° 35-40 minutes until liquid is absorbed and rice is tender.

Aliene Hennigan

SPICY MEXICAN SKILLET

1 pound ground beef
1 cup fresh or frozen chopped onion
1 cup chopped green pepper
1 16 oz. can tomatoes
1 8 oz. package elbow macaroni
2 tablespoons sugar
2-3 tablespoons chili powder
1 teaspoon salt
1 16 oz. container sour cream

In 12 inch skillet over medium heat, cook ground beef, onion and ½ cup green pepper until meat is browned, about 10 minutes, stirring occasionally. Drain tomato liquid into meat mixture; cut tomatoes into bite size pieces and set aside. Add macaroni, sugar, chili powder, salt and 1 cup water; heat to boiling. Reduce heat to low; cover and simmer 25-30 minutes until macaroni is tender, stirring occasionally. Stir in sour cream; sprinkle on reserve green peppers and tomatoes; cook until heated through. Serves 7.

Aliene Hennigan

STEAK MADRID

Cut a round steak into serving pieces, flour and brown in bacon fat. Add 1 large can of tomatoes, garlic, tomato sauce, 1 can beef gravy, pinch of pickling spice, onion, green pepper, and 1 cup shredded cheddar cheese. Cook in oven at 350°. Serve over rice.

Wendy Reed

STUFFED CRAB

- 1 pound crabmeat
- 1 white onion
- ½ bell pepper
- 3 cloves of garlic
- 1 can mushroom soup
- 3 pieces toast crumbled fine
- 2 tablespoons finely chopped pimiento
- ½ teaspoon red pepper
- 1 teaspoon parsley flakes
- salt to taste

Braise the chopped onion, pepper, and garlic until soft. Mix with crabmeat. To this mixture, add the mushroom soup, toast, pimiento, red pepper, and salt. Mix well and add parsley flakes. Place in crab shells and bake for 30 minutes at 250°.

Mary Edwards

SUPER SPAGHETTI AND MEAT BALLS

Chop 1 onion and 3-4 pods garlic. Let simmer in Wesson oil. Add 3 cans tomato paste and salt. Let cook about 15 minutes. Add enough water to make lots of sauce. Mix: 1 pound ground chuck, ½ cup celery, 2 eggs, 13 crackers soaked in water, 5 tablespoons grated cheese, salt, 3-4 pods chopped garlic, pepper. Drop in balls in sauce. Cook about 3 hours very slowly. Serve over spaghetti.

Ann Reeks

SWEDISH MEATBALLS

2 pounds beef
1 egg, beaten slightly
1 large onion
1½ teaspoons salt
1 bottle chili sauce
1 10 oz. grape jelly
3 tablespoons lemon juice

Combine beef, egg, onion, and salt. Shape meatballs. Combine sauce, jelly, and lemon juice. Cook; add meatballs to sauce and simmer 10-15 minutes. Cool and wrap. Freeze. To serve-thaw and reheat.

Candy Coody

SWISS STEAK AND OLIVE GRAVY

2 pounds beef chuck or round steak
¼ cup flour
1 teaspoon salt
¼ teaspoon pepper
¼ cup shortening
2 carrots, sliced
½ cup onion, anchovy, pimiento-stuffed olives, sliced
2½ cups canned tomatoes

Pound meat with meat hammer. Dredge and pound in flour seasoned with salt and pepper. Brown meat in shortening in heavy skillet on all sides. Add carrots, olives, onions, anchovy, and tomatoes. Cover and cook slowly 1½ hours.

Dianne Rogers

TALLERINE

Use half of recipe unless for large group.

- 2 pounds ground meat
- 1 can tomato sauce plus 1 can water
- 10 oz. egg noodles
- 2 medium onions, chopped
- 1 bell pepper, chopped
- 2 garlic buttons or powder
- 2 tablespoons chili powder
- 1 can whole kernel corn
- 1 can cream corn
- 1 can green peas
- 1½ pounds cheddar cheese

In skillet, brown meat. Add onions, pepper, garlic, and chili powder. Cook noodles according to directions. Mix all ingredients. Pour into greased casserole. Bake 30 minutes at 350°.

Dianne Rogers

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Ground beef comes in three prices.

Ground Beef	Ground Chuck
Budget price	Medium price
20-25% fat	15-20% fat
Some shrinkage	Less shrinkage

Ground Round
Higher price
About 11% fat
Little shrinkage

Use these interchangeably. Remember the difference in cost, fat content, and amount of shrinkage

Vegetables

ASPARAGUS CASSEROLE

- 2 cans asparagus
- 1 small jar pimiento strips
- 2 hard boiled eggs, sliced
- 1 can cream of mushroom soup
- ½ cup grated cheddar cheese
- ½ cup cracker crumbs

Arrange a layer of asparagus, a layer of pimiento, and a layer of sliced eggs in a casserole. Add ½ can mushroom soup to which ½ of the liquid from the asparagus has been added. Repeat the layers of asparagus, pimiento, and eggs. Pour the rest of the mushroom soup mixture over this. Top with grated cheddar cheese and cracker crumbs. Bake at 400° for 45 minutes. NOTE: Slightly heat mushroom soup and liquid from the asparagus for easier pouring.

Virginia Rigdon

CHINESE GREEN BEANS

- 1 quart green beans, cut into 1 or 2 inch pieces
- 1 can (10-3/4 oz.) condensed cream of celery soup
- ½ cup celery, diagonally sliced
- 1 can (3 oz.) sliced mushrooms
- 1 can (8½ oz.) water chestnuts, drained and sliced
- 1 tablespoon soy sauce
- 1 can (4oz.) pimientos, drained and chopped
- 3/4 cup chow mein noodles

TO FREEZE: Blanch green beans in boiling water, covered, for 3 minutes. Cool promptly in cold water. Drain. Line a 2 quart casserole with Heavy

Duty Reynolds Wrap, leaving a 1½ inch collar around the edges. Place beans in the casserole. Cover with a piece of foil large enough to seal with liner. Press liner and cover edges together. Fold up and over to seal. Freeze. When frozen solid, remove packet from the casserole and return to freezer.
TO COOK: Replace frozen packet in casserole and remove the foil cover. Preheat over to 375° F. Combine other ingredients, except the noodles, and pour over frozen green beans. Bake 45 minutes. Remove from oven and stir gently. Top with noodles and bake for 10 minutes or until tender. Serves 6.

Gloria Watkins

GREEN BEAN SUPREME

2 cans whole green beans, drained
1 can mushroom soup
1 cup sharp cheddar cheese
1 can french fried onion rings

Put green beans in a casserole dish and pour mushroom soup over the beans. Top with cheese and a few onion rings. Cover and bake at 350° for 20 minutes. Add additional onion rings and return to oven for 10 minutes (uncovered).

Robbie McDearmont
Dianne Rogers

ITALIAN STRING BEAN CASSEROLE

Mix-
- 1 can Italian string beans, drained
- 1 can Italian string beans, undrained
- 1 can Campbell's Golden Mushroom Soup.

Place in casserole dish with-
- 1 can small fresh potatoes, cut in halves.

Arrange on top-
- 4 or 5 slices bacon and cheddar cheese crotons.

Cook at 350° about 45 minutes.

Dianne Rogers

LOUISIANA RED BEANS AND RICE

- 1 cup red beans, washed and drained
- 3 cups water
- 1 clove of garlic, chopped
- 1 rib of celery, chopped
- 2 tablespoons parsley, chopped
- 1 large bay leaf, crushed
- 1 medium onion, chopped

Cook beans in water. Season with salt and bacon drippings, ham, or other seasoning meat. Cook for 1½-2 hours. Add onion, garlic, celery, and bay leaf. Continue to cook over low heat for ½-1 hour. If beans become too dry, add heated water. Serve on mounds of rice. Serves 4.

Rhonda Cross

MAIZIE'S BAKED BEANS

3 large cans Ranch style beans
2 large cans Pork & Beans
6 thick slices bacon
2 extra large onions
2 cups chopped olives with pimiento
1-2 pounds sausage, sliced
chili powder, to taste
worchestershire sauce, to taste
brown sugar, at least 2 cups
prepared mustard, to taste

Fry bacon and chopped onions. Dump beans and rest of ingredients and sausage. Cook until thick. If baking cook at 275°-300° at least 3 hours.

Maizie Gillen

BOURBON BAKED BEANS

4 cans (12 oz.) baked beans
4 oranges sliced whole
1 lemon sliced whole
1 cup raisins
1 cup molasses
1 teaspoon grated fresh ginger or
  ¼ teaspoon powdered ginger
1 cup bourbon

Add all ingredients except the bourbon to the 4 cans of beans and place in a large pottery bean casserole. Mix thoroughly. Add bourbon gradually, making sure it is well blended. Bake in 300° oven for one hour to 90 minutes.

Robbie McDearmont

ORANGE BLOSSOM BEETS

- 2 tablespoons cornstarch
- 2 tablespoons beet juice
- 1 cup orange juice
- 4 tablespoons lemon juice
- 2 tablespoons vinegar
- ¼ cup butter or margarine
- 3 tablespoons sugar
- ½ teaspoon salt
- 2 tablespoons grated orange rind
- 2 cans (1 pound 4 oz. each) baby beets, drained.

Mix cornstarch with beet juice in saucepan. Add orange juice, lemon juice and vinegar. Cook, stirring constantly, until clear and thickened. Stir in butter, sugar, salt and orange rind. Add beets. Heat. Serves 6.

Ann Reeks

BROCCOLI WITH RICE-O-RONI

- 1 package chicken flavor Rice-O-Roni, cooked according to package directions
- 2 packages frozen broccoli, cooked according to package directions
- 1 stick margarine
- 1 large onion, chopped
- 1 can cream of chicken soup
- 1 small can evaporated milk
- 1 8oz. jar Cheese Whiz

Make sauce by cooking the onion in the margarine until it is tender and adding soup, milk, and Cheese Whiz. Combine with broccoli and Rice-O-Roni and bake about 20 minutes at 350°.

Virginia Rigdon

CREAMED BROCCOLI PUDDING

2 packages chopped broccoli
1 cup Miracle Whip
1 cup sharp cheese, grated
2 slightly beaten eggs
1 cup cream of celery soup
2 tablespoons minced onions
butter
cracker crumbs

Cook broccoli according to package directions. Drain well. Make a mixture of Miracle Whip, cheese, eggs, soup, and onions. Add the broccoli and mix well. Pour into well greased casserole. Dot with butter and top with cracker crumbs. Bake in a 350° oven for 45 minutes. Serves 6.

Amy Furr

BRUSSEL SPROUTS-BROCCOLI CASSEROLE

2 small packages broccoli
2 small packages brussel sprouts
1 roll of garlic cheese
12 oz. very sharp cheddar cheese
2 cans cream of mushroom soup
1 small can mushrooms, drained
1 large onion
1 bell pepper
celery
Italian or plain bread crumbs

Chop onion, celery, bell pepper. Brown together. Cook brussel sprouts and broccoli in salt water and drain. Put in casserole dish. Stir in sliced or grated cheeses, cream of mushroom soup, and mushrooms. Put bread crumbs on top. Cook 30 minutes at 375°.

Dianne Rogers

AU GRATIN CABBAGE

1 small head cabbage, shredded
1 cup cream sauce
½ cup grated yellow cheese

Cook cabbage for just a few minutes and drain well. Make white sauce. If cheese is a good meltable one, add to sauce. Otherwise, put in layers in a small casserole alternating with the cabbage and sauce. Top with buttered crumbs. Bake 15 minutes at 375°. Serves 4.

Sue Scheel

CABBAGE SUPREME

1 large cabbage
1 teaspoon salt
3 tablespoons oleo
1 tablespoon sugar
1 tablespoon vinegar
1 cup sour cream

Boil cabbage in salted water for about 5 minutes. Drain. Butter sides and bottom of casserole. Put cabbage in casserole. Add 3 tablespoons oleo. Add sugar, vinegar and sour cream. Mix well. Bake uncovered in 350° oven for 20 minutes.

Marion Doty

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To speed baking, soak potatoes in hot water before putting them into the oven. After they are warmed, dry them and rub with drippings before baking.

COMPANY CARROTS

2 pounds carrots
2 tablespoons chopped onion
½ cup Ritz cracker crumbs
1 cup whipping cream
1 teaspoon sugar
salt to taste
4 tablespoonsbutter

Scrape and cook carrots until tender. Mash carrots, then add onion, sugar, salt, butter and whipping cream. Put into casserole and put cracker crumbs on top. Cook uncovered in 350° oven, 20-25 minutes or until done.

Janice Box

MARINATED CARROTS

5 cups thinly sliced carrots-cook only about 5 minutes or until a fork will penetrate; but not done.
1 bell pepper, sliced
1 small onion, sliced
1 can tomato soup
½ cup salad oil
1 cup sugar
3/4 cup cider vinegar
1 teaspoon yellow mustard
1 teaspoon Worcestershire Sauce
1 teaspoon salt
1 teaspoon pepper

Drain carrots and mix pepper and onion. Pour marinade over the vegetables. Let set in refrigerator 24 hours.

Linda Rice

CORN PUDDING

2 tablespoons butter
2 tablespoons salad oil
½ onion, chopped fine
1 cup whole kernel corn
1 tablespoon sugar
3 eggs, separated
½ cup cheddar cheese
salt and pepper to taste

Heat butter and salad oil in a skillet. Saute onion; add corn, sugar, salt, and pepper. Cool and add cheese and well beaten egg yolks. Fold in stiffly beaten egg whites. Pour in well greased 9" x 11" casserole and set in pan of hot water. Bake at 350° for 1 hour. Serve at once. Serves 4. (Good with pork)

Lee Kidd

SCALLOPED CORN

Put 1 can of creamed corn in a greased casserole. Add 2 tablespoons of flour, 1 tablespoon of butter, ½ cup of milk, and salt and pepper to taste. Put crushed cracker crumbs over the top. Bake at 350° for 45 minutes.

Marcia Borne

SCALLOPED CORN AND OYSTERS

Drain 1 quart oysters. Pick over and remove any bits of shell. Chop coarsely. Mix 2-#2 cans (1 lb. 4 oz.) of cream style corn with ½ cup light cream, 1½ teaspoons salt, ½ teaspoon pepper and 1/8 teaspoon Tabasco. Prepare 4 cups coarsely rolled crackers crumbs. Melt

1 cup oleo; add cracker crumbs with ½ teaspoon salt and toss together. Arrange crumbs, corn, and oysters in layers in a 2 quart casserole, having 3 layers of crumbs and 2 each of corn and oysters. Bake at 375° for 40 minutes.

Maree Cross

EGGPLANT OR VEGETABLE PIE

In one prebaked pie shell, layer small quantities of onion, eggplant, and tomato slices (all of which have been cooked lightly in oil), about ½ cup green pepper slices, Romano and parmesean cheese grated with ½ clove of garlic. Sprinkle with melted butter and cheese to your taste. Cook in a preheated 350° oven for 35-45 minutes.

Helen Fitzgerald

EGGPLANT SUPREME

1 large eggplant
2 ribs celery chopped
1 small bell pepper, chopped
1 large onion, chopped
½ stick butter
2 teaspoons Lea & Perrin sauce
1 dash Tabasco
1 cup sharp grated cheese
1 cup ripe olives, chopped
dash of salt
cracker crumbs

Cut up peeled eggplant and steam cook until tender. Saute celery, onion, and bell pepper in butter. Add cooked, drained eggplant. Add Lea & Perrin sauce and Tabasco. Stir. Add cheese, salt, and olives. Place in a dish. Cover with cracker crumbs and bake at 375° for 30 minutes. Serves 6.

Candy Coody

SCALLOPED EGGPLANT

1 large eggplant
1 small green pepper
1 can raw tomatoes
1 cup bread crumbs
4 tablespoons butter
1 chopped onion
salt and pepper to taste

Pare and cut eggplant into small even pieces. Melt 2 tablespoons butter in skillet. Add green pepper and onion. Cook for a few minutes. Add tomatoes, eggplant, salt and pepper. Cook for 10 minutes. Place mixture in a shallow greased baking dish. Melt remaining butter in skillet. Stir in bread crumbs. Place over eggplant. Bake until crumbs are brown in 350° oven. Serves 4.

Sue Scheel

GARLIC GRITS

Cook 1½ cups grits. Add 1 roll of garlic cheese, 2 beaten eggs, ¼ cup milk, and salt and pepper to taste. Mix thoroughly. Turn mixture into greased casserole. Bake 40 minutes at 300° or until knife inserted in center comes out clean.

Maree Cross

DELICIOUS HOMINY

2 cups hominy (drained)
2 cups mushroom soup
3/4 cup milk
2 heaping teaspoons celery seed
2 teaspoons Worcestershire Sauce
Dash of red pepper
1 cup buttered bread crumbs

Heat soup and seasonings. Pour over hominy that has been put in a buttered casserole. Sprinkle crumbs over the top. Bake 30 minutes at 350°.

Maree Cross
Robbie McDearmont

HOMINY CASSEROLE

1 15 oz. can hominy, drained
1 can cream of mushroom or
asparagus soup
½ can water
½ lb. mild cheddar cheese, grated
1 can fried onion rings
salt and pepper to taste

Heat soup, water and hominy together. Grease a casserole dish and put a layer of hominy, soup, half of grated cheese, and ½ can of the onion rings. Repeat and end with onion rings on top. Put in 300° oven and heat until bubbly or about 20-30 minutes. Serves 6.

Carolyn Raley

TASTY MACARONI AND CHEESE

1-3/4 cup macaroni
¼ cup finely cut-up pimiento
2/3 cup evaporated milk
1 teaspoon salt
1 teaspoon Worcestershire Sauce
1 can (4 oz.) mushroom stems, drained
1½ cup cubed American cheese
3 tablespoons chopped onion
1 teaspoon dry mustard
1/8 teaspoon pepper

Cook macaroni as on package. Mix with mushrooms and pimiento. In saucepan, over low heat, stir remaining ingredients until cheese melts. Stir into macaroni. Bake 20-25 minutes or until bubbly at 350°.

Robbie McDearmont

OLE' SOUTH OKRA

Slice crosswise 1 quart of okra in skillet with 1 can tomatoes and large onion chopped. Add salt, pepper, tabasco and bacon drippings to taste. Cook slowly until all liquid is gone, stirring frequently. When color changes to dark red it is ready to eat. You may prefer more tomatoes. If so, use 2 cans. If desired, use 1 tablespoon chili powder.

Rhonda Cross

LACY FRENCH FRIED ONION RINGS

1 cup flour
1 teaspoon baking powder
¼ teaspoon salt
1 egg, well beaten
1 cup milk
1 tablespoon salad oil
4 sweet yellow onions
Fat for deep frying heated to 375°

Blendfirst three ingredients; set aside. Combine egg, milk, and salad oil in bowl and beat thoroughly. Beat in dry ingredients until batter is smooth. Slice onions. Dip onion rings in mixture and fry until golden.

Gloria Watkins

HASHED BROWN POTATO CASSEROLE

Mix-
1 stick oleo (cut-up), 1 can cream of celery soup, ½ pint sour cream, 2 cups grated cheddar cheese.

Add-
2 tablespoons dried minced onion, 1 teaspoon salt, ½ teaspoon pepper, 2 pound bag frozen hashed brown potatoes.

Pour-
into buttered casserole dish. Top with 2 cups buttered Post Toasties (¼ cup oleo).

Bake-
one hour at 350°.

Lee Kidd

SCALLOPED POTATOES

8 medium potatoes (sliced)
½ cup chopped green pepper
¼ cup minced onion
2 teaspoons salt
Dash of pepper
1 (10½ oz.) can cream of mushroom soup
1 cup milk

Alternate layers of potatoes, green peppers, and onion in greased baking dish. Season each layer with salt and pepper. Mix mushroom soup and milk. Pour this over potatoes. Cover and bake at 350° for 1 to 1½ hours. Serves 8.

Nancy Ellington

TATUM'S POTATO SALAD

8 boiled medium red potatoes
1½ cups mayonnaise
1 cup sour cream
1 teaspoon celery seed
2/3 teaspoon salt
1 cup fresh chopped parsley
2 onions, chopped finely
1½ teaspoons horseradish

Peel potatoes and cut in thin slices. Combine mayonnaise, sour cream, horseradish, celery seed and salt. Set aside. In another bowl mix onion and parsley. In a large serving bowl, arrange a layer of potatoes, a layer of mayonnaise mixture, then a layer of the onion mix. Continue to layer, ending with the onion mix. Cover and refrigerate 24 hours.

Maree Cross

BONNIE'S RICE

1 beef boullion cube
1 can beef consomme
1 cup Uncle Ben's rice

Cook together until dry and done. You may substitute chicken broth and chicken boullion.

Aliene Hennigan

DIRTY RICE

4 pounds raw rice
4 pounds onions
¼ cup shortening
2 packages frozen gizzards and livers
Salt to taste
5 cloves garlic
3 bunches green onions
2 pods red pepper
¼ bunch celery
9 cups of water

Cook rice until almost done. Cut up red or white onions very fine and brown in shortening. Cut up giblets and put in with onions and cook until brown. Add garlic cut very fine. Chop green onions with tops and parsley, and add to the mixture along with salt and red pepper and water. Pour over cooked rice. When the water is absorbed, put in a large baking pan. Dot with butter and brown in 350° oven for 15 minutes, if desired. Serves 30-40.

Rhonda Cross

RICE PILAFF

1 cup uncooked rice
3 tablespoons oleo
1 can chicken broth
½ cup carrots, diced
½ cup celery, diced
½ cup green onion, chopped
¼ cup slivered almonds
½ cup parsley, chopped

In heavy black skillet, coat (not brown) rice thoroughly (each piece will become separate) in oleo. Pour into covered casserole with chicken broth. Bake in oven 45 minutes at 350°. Add the vegetables and almonds. Cook 15-20 minutes longer. Do not let become dry. An extra bit of chicken broth can be added with vegetables if dry.

Linda Rice

SPINACH CASSEROLE

4 packages frozen chopped spinach
2 cartons sour cream
1 package dry onion soup mix
1 package cornbread stuffing

Prepare spinach as directed. Mix sour cream and soup mix and combine with spinach. Put this in a 9" x 13" pyrex dish, cover and leave in refrigerator overnight. Let come to room temperature and cover with cornbread stuffing. Heat uncovered in a low temperature oven until spinach is hot. Serves 8 or 10. This is good with turkey, chicken, or any kind of beef. It can be frozen, but do not freeze cornbread stuffing.

Robbie McDearmont

SPINACH MADELEINE

2 packages frozen chopped spinach
4 tablespoons butter
2 tablespoons flour
2 tablespoons chopped onion
½ cup evaporated milk
½ cup vegetable liquor
½ teaspoon black pepper
3/4 teaspoon celery salt
3/4 teaspoon garlic salt
salt to taste
1 6 oz. roll Jalepeno cheese
1 teaspoon Worcestershire Sauce

Cook spinach according to directions on package. Drain and reserve liquor. Melt butter in saucepan over low heat. Add flour, stirring until blended and smooth, but not brown. Add onion and cook until soft but not brown. Add liquid slowly, stirring constantly to avoid lumps. Cook until smooth and thick; continue stirring. Add seasonings and cheese which has been cut into small pieces. Stir until melted. Combine with cooked spinach. This may be served immediately or put into a casserole and topped with buttered bread crumbs. The flavor is improved if the latter is done and kept in the refrigerator overnight. May also be frozen. Serves 5-6.

Lara Bryan
Sue Scheel

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Potatoes baked in their skins will always come out more dry and mealy if a small piece is cut off each end to allow steam to escape in the baking.

BAKED CUSHAW

1 medium cushaw
2 cups brown sugar
2/3 cup white sugar
2/3 cup melted butter
1/3 teaspoon nutmeg
1/3 teaspoon allspice
1/3 teaspoon cinnamon
1 egg

Rinse cushaw, cut up and remove seeds and stringy parts. Steam until tender. Remove cushaw meat from rind; put in large saucepan and mash until smooth. Add sugar and spices. Cook over low heat stirring until there is no moisture in bottom of pan. Remove from stove, stir in beaten egg. Add butter and bake in buttered casserole at 325° just until it begins to brown. This can be served hot or cold.

Helen Fitzgerald

FESTIVE SQUASH

3 medium sized yellow crookneck squash, sliced lengthwise
2 chicken or beef bouillon cubes dissolved in one cup boiling water
4 tablespoons melted margarine
pepper, paprika, garlic salt

Steam squash until barely tender. Place cut side up in a Corning Ware dish. Pour the bouillon mixture over the squash, then add the melted margarine. Sprinkle with pepper, paprika, and garlic salt. Cover and cook for 10 minutes over low heat. Place under broiler until lightly browned. Serves 6.

Virginia Rigdon

QUICKY SQUASH CASSEROLE

- 3-4 cups cooked squash
- 1 can undiluted cream mushroom soup
- 1 onion, chopped fine
- 1 cup grated cheese
- 2 eggs, beaten
- 1 cup Ritz Cracker crumbs
- salt and pepper to taste

Mix cooked squash, soup, onion, cheese, beaten eggs and cracker crumbs. Pour into a casserole dish. Top with additional crushed cracker crumbs and dot thoroughly with butter. Bake at 350° for 30 minutes or until brown.

Robbie McDearmont

SQUASH SURPRISE

- 5 large or 8 small squash
- 1 cup sour cream
- 1 can cream of chicken soup
- ½ onion
- 8 oz. Pepperidge Farm Herb Stuffing Mix
- ½ cup melted butter

Cook squash and onion until tender. Combine cream of chicken soup and sour cream. Fold in stuffing mix and butter. Line bottom of baking dish (greased) with stuffing. Spoon on vegetable mixture. Reserve some stuffing for top. Bake at 350° for ½ hour to 45 minutes.

Ann Reeks

SCALLOPED TOMATOES

1 #2 can of tomatoes or
2 pounds fresh tomatoes
2 cups fresh bread crumbs
½ bay leaf
2 whole cloves
2 tablespoons sugar
2 teaspoons salt
2-3 tablespoons fat
pepper to taste

Add seasonings to canned or cooked tomatoes and boil for five minutes. Remove bay leaf and cloves. Put alternate layers of bread crumbs and tomatoes in buttered baking dish; pour over it the melted butter and cook in moderate oven about 10-15 minutes.

Amy Furr

APPLE MALLOW YAM YUMS

1 apple, sliced
1/3 cup chopped pecans
½ cup brown sugar
½ teaspoon cinnamon
1 (17 oz.) can yams, drained
2 tablespoons margarine
1 cup miniature marshmallows

Toss apples and nuts with combined brown sugar and cinnamon. Alternate layers of apples and yams in a casserole Dot with margarine. Cover. Bake at 350° for 30-35 minutes. Sprinkle marshmallows over yams and apples. Broi until lightly browned. About 4 servings.

Aliene Hennigan

SWEET POTATO PUFFS

Mash desired number of boiled sweet potatoes. Season with salt and melted butter (add 1 egg to 2 cups potatoes). Shape in balls and roll in flour, finely sifted bread crumbs or finely rolled corn flakes. Brown in deep fat. Chopped nuts may be added to mixture as well as spices if desired.

Marion Doty

YAM CASSEROLE

6 cups sliced sweet potatoes
1 unpeeled orange, thinly sliced
1 8½ oz. can drained crushed pineapple
½ cup brown sugar
½ cup margarine, melted
½ cup chopped and toasted nuts
½ cup miniature marshmallows

Place yams and orange slices in a greased 9" x 13" baking dish. Top with the combined brown sugar, margarine, and pineapple. Bake at 350° for 30 minutes. Sprinkle with nuts and marshmallows. Continue baking for 10 minutes more. Serves 6.

Virginia Rigdon

Cakes

BANANA SPLIT CAKE

2 cups graham cracker crumbs
3 sticks oleo
2 egg yolks
1 teaspoon vanilla
1 box powdered sugar
2 egg whites
1 large can crushed pineapple, drained
5-6 bananas
1 large carton Cool Whip
1 cup pecans
1 cup cocoanut
chocolate syrup
cherries

First layer--Mix crumbs and 1 stick oleo. Pack in bottom of 9 x 13 pan.
Second layer--Beat egg yolks well. Mix 2 sticks of oleo in blender. Add 1 teaspoon of vanilla and powdered sugar. Add two egg whites which are beaten stiff. Pour over graham cracker mixture.
Third layer--Pour pineapple over mixture.
Fourth layer--Slice 5-6 bananas and lay on top of pineapple. Fifth layer--Put 1 large carton Cool Whip on top of bananas. On Cool Whip, sprinkle one cup of chopped pecans. Add one cup cocoanut. Drizzle with chocolate syrup. Decorate with cherries. Chill for several hours. Slice and serve in squares.

Rhonda Cross

BEAUTIFUL FRUIT CAKE

Mix: 2 cans condensed milk, 1 pound flaked coconut, ½ pound candied cherries, ½ pound candied pineapple, 2 cups nuts. Bake 1½ hours at 250°-300°. Cover with foil last 30 minutes.

Aliene Hennigan

BLACK FOREST CHERRY CAKE

To simplify this recipe, use a chocolate cake mix to make 3 round 8 inch layers.
For the filling and topping you will need:

¼ cup Kirsch liqueur
3 cups chilled whipping cream or 13½ oz. Cool Whip
½ cup confectioners sugar if you use whipping cream
1 cup chopped red Maraschino cherries
6-12 red Maraschino cherries with stems, well drained
4-6 oz. semi-sweet baking chocolate at room temperature

For the syrup you will need:

3/4 cup sugar
1 cup cold water
1/3 cup Kirsch liqueur

Make the cake layers and set them on rocks to cool. To make the syrup combine the sugar and cold water in a saucepan and bring to a boil over moderate heat. Stir until sugar dissolves. Boil briskly for 5 minutes. Remove from heat and let stand until lukewarm. Stir in Kirsch. Transfer cake layers to waxed paper and poke with a fork several times. Drizzle syrup over layers and let stand 5 minutes. Pour Kirsch into Cool Whip and beat until liqueur is absorbed. Place one chocolate layer in the middle of your cake plate. Spread top with ½ inch layer of Cool Whip. Sprinkle ½ cup chopped cherries over it. Add second layer and repeat process. After adding top layer, coat top and sides of cake with remaining Cool Whip. Make chocolate curls with carrot peeler and put them on cake. Add stemmed Maraschino cherries to top. Refrigerate until ready to serve.

Sandra Bowers

BUTTERMILK CAKE

4 eggs
2½ cups sugar
1 cup buttermilk
½ teaspoon soda in 1 tablespoon boiling water
3 cups flour
1 cup butter

Cream butter and sugar. Add eggs, one at a time to mixture, beating well. Add soda and milk, then flour and beat. Bake in a tube pan at 325° for 1 hour.

Aliene Hennigan

CHEESE CAKE

Crust: 2 cups graham cracker crumbs
½ cup powdered sugar
½ cup chopped nuts
1 stick oleo, melted
Mix and pat in a 9 x 13 pyrex pan.
Filling: 1 8 oz. cream cheese
2 eggs
1 cup sugar
2 tablespoons lemon juice
Beat until smooth. Pour over crust. Bake at 350° for 20 minutes. Cool then top with can of pie filling. Top with Cool Whip.

Candy Coody

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Raisins for cakes will be plump and juicy if soaked in warm water before being added to the batter.

CHOCOLATE CELEBRATION CAKE

2 1/3 cups flour
1 teaspoon salt
1 teaspoon soda
1 package (4 oz.) chocolate pie filling mix
1½ cups firmly packed brown sugar
2/3 cup butter
1 cup buttermilk
3 eggs
1 teaspoon vanilla
1 6 oz. package Nestle's semi-sweet chocolate morsels
¼ cup chopped walnuts

Sift flour with pie filling mix, salt and soda. Add brown sugar, butter and buttermilk. Beat 1½ minutes at low speed. Add eggs, vanilla. Beat 1½ minutes. Turn into 3 8 inch round layer pans, greased and floured on bottoms. About 1½ cups batter per pan. Sprinkle chocolate morsels over layers. Bake 350° for 30-35 minutes. Cool. Frost and decorate with walnuts. Stack top side up. Frosting: Melt 1 6 oz. package semi-sweet chocolate morsels and ¼ cup butter in 1/3 cup milk over low heat. Stir in 1 pound sifted confectioners sugar. If necessary thin with a few drops of milk.

Lee Kidd

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A cake won't stick to the pan if you will grease the pan with a fat containing no salt. Then lightly dust flour over the fat.

CHOCOLATE CHEESECAKE

It is normal for this cake to develop a crack in the center and around edges. For appearance's sake, you might want to garnish with chocolate curls before serving.

3 tablespoons butter
1½ cups vanilla wafer crumbs
3 tablespoons sugar
3 packages (8 oz) each cream cheese, softened at room temperature
1 cup sugar
¼ cup cocoa
1½ teaspoons vanilla
3 eggs
½ cup heavy cream

Heat oven to 350°. Melt butter in a small saucepan. Add wafer crumbs and 3 tablespoons sugar; blend. Press crumb mixture with back of large spoon on bottom and up sides of 8 inch spring-foam pan with removable bottom. Crumbs should come to within 1 inch of top of pan. Beat cream cheese in large mixing bowl until smooth. Add 1 cup sugar, cocoa and vanilla. Blend thoroughly. Add eggs one at a time beating well after each addition. Blend in cream. Pour mixture into prepared pan. Bake 50 minutes or until top of cake is lightly browned. Center of cake will be soft, but will firm up when chilled. Refrigerate at least 5 hours before serving. Makes 8 servings.

Robbie McDearmont

CHOCOLATE CHIP TORTONI

1 egg white
4 tablespoons sugar
1 cup whipping cream
2 teaspoons vanilla
½ cup chocolate chip morsels
1 teaspoon shortening
¼ cup toasted almonds, finely chopped

Set refrigerator at coldest point. Beat egg white until stiff but not dry. Gradually add 2 tablespoons sugar and beat until satiny. Whip cream, remaining sugar and vanilla until stiff. Fold cream mixture into egg white. Place in freezer tray and chill until mixture has frozen ½ inch from sides. Melt chocolate and shortening over hot water. Fold in nuts to frozen mixture. Fold in chocolate as you slowly drizzle it over frozen mixture. This chips the chocolate. Pour into 8 2 oz. cup cake cups that have been placed in muffin tins. Continue to freeze till firm. Take from freezer a few minutes before serving.

Carolyn Raley

CHOCOLATE SHEET CAKE

2 cups flour
2 cups sugar
½ teaspoon salt
1 cup water
½ cup crisco
1 stick oleo
3 tablespoons cocoa
2 eggs, beaten
1 teaspoon soda
½ cup buttermilk
1 teaspoon vanilla

Sift flour, sugar, and salt. In saucepan, put oleo, water, crisco, and cocoa. Bring to boil and pour over flour mixture. Beat. Then in another bowl beat eggs. Add soda, buttermilk, and vanilla. Stir well and add to first mixture. Mix well. Bake in greased, floured, deep cookie sheet at 350° for 25 minutes. Start making icing while cake is baking. When cake is done, ice while hot. Icing: In saucepan, melt 1 stick oleo, 3 tablespoons cocoa, and 6 tablespoons buttermilk. DO NOT BOIL! Add 1 box powdered sugar and ½ cup chopped nuts and 1 teaspoon vanilla. Mix well.

Candy Coody

DATE CAKE

2 cups sugar
3/4 cup butter
1 package raisins
3 eggs
3 cups flour
1 package dates
1 teaspoon soda
1 cup boiling water
1 teaspoon allspice
1 cup nuts

Cream butter and sugar. Add eggs. Pour boiling water over the dates and soda. Add to sugar and butter mixture. Add flour and other ingredients. Pour into greased loaf pan. Bake in a moderate oven. Candied pineapple and cherries may be added to this cake.

Gloria Watkins

DOT'S WHITE FRUIT CAKE

1 pound pecans, cut up
1 pound cherries, cut up
1 pound pineapple, cut up
6 eggs
4 cups flour
2 teaspoons baking powder
1 cup whiskey
3/4 pound butter
2 cups sugar
1 teaspoon vanilla
1 teaspoon almond extract
½ teaspoon salt

Cream butter and sugar. Add eggs and whiskey. Sift flour, baking powder and salt. Add 3 cups of flour to batter. Dredge fruit and nuts with other cup of flour. Add to batter. Bake 1½ hours at 325°. Makes 1 large tube or 3 loaves.

Aliene Hennigan

DUMP CAKE

1 20 oz. can crushed pineapple
1 can pie filling mix
1 box yellow cake mix
1 cup chopped nuts
2 sticks oleo, melted

In an ungreased 13 x 9 x 2 pan spread pineapple. Spread pie filling over this. Spread dry cake mix evenly over pie filling. Sprinkle nuts and 1 cup coconut over top. Never stir anything. Pour melted margarine over all. Bake at 350° for 1 hour. Serve plain or with ice cream or whipped cream.

Aliene Hennigan

3-16-81
Subst. Jello
for pie filling
and left nuts &
pineapple out.

and milk add to sugar and oleo. Add chopped figs and nuts and vanilla. Bake in greased, floured tube pan at 325° for 1 hour.

Joy Clifton

GERMAN CHOCOLATE POUND CAKE

2 cups sugar
1 cup shortening
4 eggs
2 teaspoons vanilla
2 teaspoons butter flavor
1 cup buttermilk
3 cups flour
½ teaspoon soda
1 teaspoon salt
1 package German Sweet Chocolate

Cream sugar and shortening; add eggs, flavor, and buttermilk. Sift together flour, soda, and salt and add. Mix well. Then add German chocolate that has been softened in warm oven. Blend together well. Cook in 9 inch stem pan that has been well greased and dusted with flour about 1½ hours at 300°. Remove cake from pan while still hot and place under a tight fitting cake cover and leave until cold.

Aliene Hennigan

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When beating eggs for icing, add ½ shell of water with a pinch of salt and cream of tartar. When whites start to froth, it will increase quality of froth.

ICE BOX FRUIT CAKE

1 pound coconut
1 pound white raisins
1 quart chopped pecans
1 large bottle cherries
1 cup sweetened condensed milk
1 pound vanilla wafers
1 stick oleo
1 large bag marshmallows
1 cup black walnuts

Roll vanilla wafers to fine crumbs. Mix with fruit and nuts. Then add milk. Melt margarine and marshmallows; add other ingredients and mix well. Pack tight in a tube pan lined with wax paper or buttered heavily. Refrigerate for about 36 hours before serving.

Virginia Rigdon

ITALIAN CREAM CAKE

2 cups sugar
1 stick oleo
½ cup crisco
5 eggs, separated
2 cups flour
1 cup buttermilk
1 teaspoon soda
1 cup coconut

Cream well 2 cups sugar, 1 stick oleo and crisco. Add egg yolks, one at a time; flour, buttermilk, soda and coconut. Fold in 5 eggs whites beaten stiff. Bake 350° for 25 minutes. Frosting: Combine and beat until smooth and creamy 1 large package cream cheese (softened), 1 stick oleo, 1 box powdered sugar, and 1 teaspoon vanilla; add 1 cup chopped pecans and 1 cup coconut.

Dianne Rogers
Marcia Borne

JAPANESE FRUIT CAKE

- 2 cups sugar
- 4 eggs
- 1 cup butter
- 1 cup milk
- 1 tablespoon baking powder
- 3 cups flour
- 1 teaspoon salt
- 1 pound seedless raisins
- 1 teaspoon each of cloves, allspice, cinnamon
- 1 cup pecans

Cream sugar, butter; add 1 egg at a time. Beat well; add milk and flour mix (flour, salt, baking powder) alternately. Divide batter into 2 bowls. Add raisins and spices to 1 bowl; vanilla and nuts to other. Bake in layers (2 each). Filling: Combine 2 cups sugar, 1 tablespoon cornstarch, 1 cup boiling water, 1 grated lemon and rind, 1 grated fresh coconut. Cook until thick. Stack layers with filling stacking 1 raisin layer, 1 nut layer, 1 raisin layer, 1 nut layer. Cover just the top not sides of cake. Decorate with pecans and cherries.

Lee Kidd

LEMON CHEESE CAKE

Mix 1 package lemon Jello and 1 cup boiling water. Chill until slightly thick. Cream 1 8 oz. package cream cheese, 1 cup sugar, 1 teaspoon vanilla. Add Jello and 3 tablespoons lemon juice and blend well. Fold in 1 large can Pet milk (chilled and whipped). Pour in pan lined with 3 cups crushed vanilla wafers and 6 tablespoons melted butter. Chill.

Linda Rice

MAHOGANY CAKE

1½ cups sugar
2 eggs
1 teaspoon soda
2 cups flour
1 teaspoon vanilla
½ cup butter or shortening
1½ cups milk
3 tablespoons boiling water
3/4 cup cocoa

Take ½ cup sugar, 3/4 cup cocoa and 1 cup milk and let boil 5 minutes. Cream 1 cup sugar and shortening. Add eggs. Beat until smooth. Add soda dissolved in boiling water. Gradually add flour and the ½ cup milk. Stir in cocoa mixture and vanilla. Beat. Bake in 3 layers. Icing: Cream ¼ pound butter, 3 tablespoons cocoa, 3 tablespoons flour, and 1 box confectioners sugar. Stir in enough cream or canned milk to spread evenly. Beat.

Gloria Watkins

MUD HEN CAKE

Cream ½ cup butter and 1 cup sugar. Add 3 egg yolks, 1 egg white. Add 1½ cups flour, pinch salt, 1 teaspoon baking powder 2 tablespoons milk, 1 teaspoon vanilla. After ingredients are well mixed add 1½ cups nuts. Spread mixture in a greased and floured 9 x 13 inch pan. Cover with egg white mixture (beat the other 2 eggs whites until stiff, then add 1 cup brown sugar). Bake in preheated 350° oven for 30 minutes.

Helen Fitzgerald

PLAIN CAKE

Cream 2 cups sugar and 1 cup crisco.
Add 2 cups flour, 5 eggs, 5 tablespoons milk, 1 teaspoon lemon flavoring.
Bake in unheated 350° oven for 1 hour.
Place in middle of oven.

Betty Jane Kelley

PORK CAKE

1 pound ground pork fat (suet)
3 cups sugar
3 eggs
2 teaspoons soda
2 cups sweet milk
1 pound seedless raisins
1 pound pecans
2 teaspoons each of cinnamon, cloves, allspice
5 cups flour

Mix as you would any cake. Cream pork fat and sugar. Add eggs. Then add dry ingredients alternately with milk. Add raisins and pecans. Bake in slow oven as you would a fruit cake. Makes a 5 pound cake.

Hazel Davis

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Keep raisins, citron, currants or other fruits evenly distributed throughout your cakes by dusting with flour before mixing them into the batter.

POUND CAKE

½ cup shortening
1 stick oleo or butter
3 cups sugar
5 eggs
3 cups plain flour
1 teaspoon baking powder
1 cup sweet milk
1 teaspoon vanilla

Cream butter and shortening with sugar. Add eggs one at a time. Beat well after each addition. Sift flour and baking powder. Add milk and flour alternately to mixture. Add vanilla. Pour into greased and floured tube pan. Place in cold oven. Bake at 350° for 1 hour 15 minutes. Remove from oven. Let cool 10-15 minutes before removing from pan.

Sharon Jinks

POUND CAKE

Cream slowly 2 sticks oleo (softened) and ½ cup crisco. Add 3 cups sugar. Then really cream 5 eggs, one at a time. Beat well after each. Add 1 teaspoon coconut flavoring, 1 teaspoon rum flavoring. Alternate 3 cups flour and ½ teaspoon baking powder and 1 cup sweet milk. Mix and put in floured tube cake pan. Bake at 325° for 1½ hours. Check cake at 1¼ hours as some ovens are hotter than other.

Gloria Watkins

PUMPKIN CAKE

Combine 2 cups flour, 2 cups sugar, 1 cup oil, 1 can pumpkin, 1 teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon salt, 4 eggs. Bake 45 minutes at 350° in bundt or angel food pan. Icing: Combine 1 pound box powder sugar, 1 stick oleo, 1 8 oz. package cream cheese, and 1 cup nuts. Mix well. Be sure oleo and cream cheese are at room temperature. Ice cake.

Lee Kidd

RED VELVET CAKE

1 stick oleo or ½ cup shortening
1½ cups sugar
2 eggs
1 tablespoon cocoa
2 cups flour
½ teaspoon salt
1 cup buttermilk
1 teaspoon vanilla
2 oz. red food coloring
1 teaspoon soda
1 tablespoon vinegar

Cream shortening. Add sugar, eggs, dry ingredients except soda, alternating with buttermilk, then add vanilla and food coloring. Fold in soda mixed with vinegar. Add while it fizzies. Pour into 2 cake pans and bake at 350° until done. Filling: Cook ¼ cup flour and 1¼ cups sweet milk to pudding stage. Stir and let cool. Cream ½ cup shortening, and 1 stick oleo. Add pudding mix beating until smooth. Add 1½ cups sugar and 2 teaspoons vanilla. Beat. Frost cake and sprinkel with coconut.

Ruth Strozier

SAKOWITZ CHEESE CAKE

Crust:
- 2 cups graham crackers
- ½ cup sugar
- ¼ cup butter
- 1½ teaspoons cinnamon

Filling:
- 3 whole eggs
- 2 8 oz. packages cream cheese
- 3 cups sugar
- 4½ teaspoons pineapple flavoring
- ½ teaspoon vanilla

Beat eggs five minutes. Add cheese, sugar and flavoring. Blend well. Bake at 325° for 45 minutes. Wait 2 minutes, then add topping. Topping: 1 pint sour cream, 3 tablespoons sugar, ½ teaspoon salt. Pour on top of cake. Return to oven for 5 minutes. Cool to room temperature. Leave in refrigerator for five hours before serving. May be kept in freezer.

Houston, Texas

SCRIPTURE CAKE

1 cup Judges 5:25 (last article)
1 3/4 cup Jeremiah 6:20
¼ cup Proverbs 24:13
6 Job 39:14 (eggs)
1 Kings 10:2 (1½ teaspoons ground cinnamon, ½ teaspoon ground cloves, 1 teaspoon ground allspice, 1 teaspoon nutmeg)
3 teaspoons Amos 4:5 (plus 1 teaspoon baking soda)
1 teaspoon Leviticus 2:13
3 3/4 cups 1 Kings 4:22 (sifted)
1 cup Genesis 24:11 (or buttermilk)
2 cups 1 Samuel 30:12 (second clause)
2 cups Revelation 6:13 (cut up)
1 cup Numbers 17:8 (chopped)

Preheat oven to 300°. Heavily grease and flour a 10 inch tube or bundt pan or two 9 x 5 x 3 inch loaf pans. In a large bowl, with electric mixer at medium speed, beat Judges 5:25 until smooth. At low speed, add Jeremiah 6:20 gradually; beat in well. Clean beaters. Blend in Proverbs 24:13 at low speed. Add Job 39:14 one at a time, beating at medium-high speed after each addition. On large sheet of waxed paper combine 1 Kings 10:2, Amos 4:5, Leviticus 2:13 and 3¼ cups of 1 Kings 4:22. Add blended dry ingredients to batter alternately with Genesis 24:11. Toss reserved ½ cup 1 Kings 4:22 with 1 Samuel 30:12, Revelation 6:13, Numbers 17;8. Gently fold this into batter. Pour in pan. Cut through batter with knife to distribute evenly. Bake for about 1½ hour or until a cake tester inserted into center comes out clean. Cool in pan 30 minutes and turn out on rack to cool completely.

President James Madison's wife, Dolley, was a very fine (and secretive) cook, with deep religious convictions. She wrote this recipe so her imitators would have to read the Bible to bake the cake. Thus its name: "Scripture Cake".

Rhonda Cross

SNOW BALL CAKE

1 large Angel food cake mix, baked per directions
1 cup sugar
½ teaspoon salt
2 envelopes unflavored gelatin
4 envelopes dream whip
1 cup boiling water
juice of 1 lemon

- 1 small can drained crushed pineapple
- 4 tablespoons cold water
- juice from pineapple
- 1 can coconut

Dissolve gelatine in cold water, then add boiling water. Add pineapple juice, lemon juice, salt, sugar and crushed pineapple; set in refrigerator to chill. When it begins to jell and cling to bowl, fold in 2 packages dream whip as directions of package. Slice or break cake, covering bottom of a waxed paper 9 x 13 inch pan with pieces. Cover with half of the mixture; use remainder of cake pieces and rest of mixture on top so it will be covered. Chill overnight before serving. Turn upside down on flat surface or cookie sheet. Ice with other 2 packages dream whip as per directions, then cover with coconut. Serves 12-16 people.

Gloria Watkins

STRAWBERRY CAKE

- 1 package white cake mix
- 3 tablespoons flour
- 1 package strawberry gelatin
- ½ cup cold water
- 3/4 package frozen strawberries, thawed
- 4 eggs
- 3/4 cup oil

Mix ingredients together until smooth. Bake 3 layers until done 20-25 minutes at 350°. Cool and frost. Frosting: Cream 1 box powdered sugar and 1 stick oleo. Add ¼ package frozen strawberries, thawed.

Virginia Rigdon
Dianne Rogers

SOUR CREAM CAKE

- 2 cups sugar
- 2 sticks oleo
- 2 eggs
- 1 teaspoon baking powder
- 1 carton sour cream
- 2 cups flour

Cream together in order given. Then swirl in 4 tablespoons brown sugar, 1 teaspoon cinnamon, 1 cup chopped pecans. Bake in greased and floured bundt pan at 325°.

Carolyn Raley

THREE DAY CAKE

Make 1 Duncan Hines yellow butter cake the day before. Also make the icing the day before which consists of 2 cups sugar, 2 cups angle flake coconut, 2 cups sour cream. Refrigerate icing. To assemble: Split 2 layers giving you 4 thin layers. Spread icing. Place cake in a covered cake box. Refrigerate 3 days before serving.

Carolyn Raley

UGLY CAKE

Mix as usual: 1 Duncan Hines butter cake mix, 1 stick butter, 2 eggs. Spread in bottom of 9 x 13 inch pan. Mix together: 1 stick butter, 1 8 oz. cream cheese, 1 box powdered sugar, dash salt. Spoon over cake mix. Bake 325° for 40-50 minutes.

Virginia Joyner

UNCOOKED FRUIT CAKE

- 1 pound box vanilla wafers
- 1 large bottle cherries
- 1 cup nuts
- ½ cup raisins
- ½ cup coconut
- 1 can condensed milk

Crush vanilla wafers. Chop cherries and nuts. Add coconut and raisins and then stir in milk. Wet hands and shape in ring. Refrigerate.

Ann Reeks

$100 WALDORF ASTORIA CAKE

- 2 cups sugar
- ½ cup shortening
- 2 beaten eggs
- 4 squares unsweetened chocolate
- 1 cup chopped nuts
- 2 cups flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1½ cups milk
- 1 teaspoon vanilla

Cream sugar and shortening. Add eggs amd beat. Add milk to melted chocolate and beat. Add sifted dry ingredients alternately with milk and vanilla. Beat well. Add chopped nuts. Bake in three 8 inch greased pans in moderate oven 30-35 minutes. Frosting: Cream ¼ pound of butter with 1 pound of confectioners sugar. Add 2 squares of unsweetened melted chocolate, 1 egg unbeaten, 1 teaspoon lemon juice, 1 teaspoon vanilla and 1 cup of chopped nuts. Beat, then spread. Refrigerate.

Lara Bryan

WHITE FRUIT CAKE

3/4 pound butter
1 pound sugar (2½ cups)
10 eggs whites, beaten
1 pound flour (4 cups), sift 3 times
1 cup fresh grated coconut
½ pound candied cherries
2 teaspoons baking powder
1 pound white raisins
½ pound red and green pineapple
½ pound blanched almonds
2 cups pecans

Dredge fruit in ½ of flour. Flavor with lemon and vanilla. Bake 2 hours with a pan of water underneath and one over. Bake at 300°.

Gloria Watkins

Pies

BUTTERMILK PIE

Cream ½ cup butter and 2 cups sugar. Add 3 tablespoons flour, 3 beaten eggs, and beat well. Stir in 1 cup buttermilk, 1 teaspoon vanilla and dash nutmeg. Bake 45-50 minutes at 350°.

Marcia Borne

BUTTERMILK PIE

1 3/4 sticks butter, softened
3 3/4 cups sugar
½ cup flour
6 whole eggs
1½ teaspoons vanilla
1 cup buttermilk
2 unbaked pie shells

Add sugar and flour to margarine or butter; blend well. Add eggs, one at a time, beating in well after each addition. Add vanilla and buttermilk. Pour into two unbaked pie shells and bake 40 minutes at 350°.

Robbie McDearmont

CANTALOUPE PIE

½ cantaloupe well mashed
1 cup sugar
3 tablespoons flour
2 egg yolks and 1 whole egg
1 teaspoon vanilla
3/4 cup warm milk
2 tablespoons butter
¼ teaspoon salt

Cook as a custard pie. Top with meringue.

Joy Clifton

CHOCOLATE CHARLOTTE RUSSE

4 oz. (4 squares) unsweetened chocolate
3/4 cup granulated sugar
1/3 cup milk
6 eggs, separated
1½ cups unsalted butter
1½ cups confectioners sugar
1/8 teaspoon salt
1½ teaspoon vanilla
4 dozen split lady fingers
1 cup heavy cream, whipped with 2
  tablespoons confectioners sugar
shaved unsweetened chocolate

Melt chocolate squares in top of double boiler over hot water. Mix sugar, milk, and egg yolk. Add to chocolate and cook until smooth and thickened, stirring constantly. Cool. Then cream butter well, add 3/4 cup of the confectioners sugar and cream thoroughly. Add chocolate mixture to this and beat well. Then beat egg white with salt until stiff. Gradually beat in the remaining 3/4 cup of confectioners sugar. Fold this into the chocolate mixture. Add vanilla. Then line a deep 9 inch spring form pan with split lady fingers. Line sides and bottom of pan. Put in alternate layers of 1/3 of mix and remaining lady fingers. Continue until mixture is used ending with layer of lady fingers. Chill overnight. Remove sides of pan. Garnish with whip cream and shaved chocolate.

Maree Cross

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A custard pie will bake evenly and not become watery if you place the custard dish in a pan of water.

CHOCOLATE DESSERT

1 cup vanilla wafer crumbs
2 squares bitter chocolate
2/3 cup butter
2 cups powdered sugar, sifted
1 cup chopped pecans
1 teaspoon vanilla
2 tablespoons water
2 stiffly beaten egg whites
½ gallon butter pecan ice cream

Spread cookie crumbs on bottom of a 13 x 9 inch cake pan. Melt chocolate in butter and cool. Stir in powdered sugar, chopped pecans, vanilla, and water. Fold in egg whites. Spread this mixture on top of the cookie crumbs. Freeze for 2 hours. Soften ice cream and spread on top. Refreeze and cut in squares to serve. Serves 12-15.

Lara Bryan

CHOCOLATE MARSHMALLOW PIE

Cook in double boiler untilmarshmallows dissolve: 20 marshmallows, 3/4 cup milk, 2 tablespoons cocoa, pinch salt. Cool, then add: 1 teaspoon vanilla and 1 tablespoon rum. Fold in: 1 cup whipping cream (whipped). Pour in baked pie shell and chill. Cover with whipped cream and chopped pecans.

Dianne Rogers

CHOCOLATE PIE

- 1 cup sugar
- 3 tablespoons flour
- 3 tablespoons cocoa
- 2 cups milk
- 3 eggs
- 1 teaspoon vanilla

Mix first three ingredients, add milk and beaten egg yolks. Cook in double boiler until it thickens. Add vanilla. Pour into pie shell. Top with meringue made from egg whites, 6 tablespoons sugar and 1 teaspoon vanilla.

Carolyn Raley

CHOCOLATE PIE

- 1 cup sugar
- 1 heaping tablespoon flour
- 4 eggs
- 2 cups milk
- 2 tablespoons cocoa

Mix sugar, flour, cocoa, and egg yolks. Add milk. Cook until thick. Beat egg whites. Put chocolate mixture in baked pie shell. Top with egg whites. Bake until slightly brown.

Gloria Watkins

COCONUT CREAM PIE

Scald 2 cups milk in double boiler. Put in bowl and mix well; 3 tablespoons flour, ½ cup sugar, 1 tablespoon cornstarch, pinch salt. Add to milk and cook about 15 minutes. Add 3 slightly beaten egg yolks and cover a few minutes. Add 2 tablespoons butter and 1 cup coconut.

Pour into a pie shell. Beat 3 egg whites with 6 tablespoons sugar until stands in peaks. Top pie with meringue and bake at 350° until brown.

Aliene Hennigan

DUMP PUDDING

1 can cherry pie filling mix
1 can (15½ oz.) crushed pineapple, juice and all
½ cup sugar

Mix together and put in oblong pan or baking glass dish holding about 3 quarts, or 9 x 13 inches. Sprinkle over this a package of yellow cake mix and slice 2 sticks butter over the cake mix; 1 cup chopped nuts over that. Bake 1 hour at 350°. Cut in squares and serve with ice cream or cool whip over. Makes 12-14 servings.

Robbie McDearmont

EGG CUSTARD

Beat 3 eggs. Add 1/3 cup sugar and 1/8 teaspoon salt. Scald 2 cups milk. Add to egg mixture. Add ½ teaspoon vanilla. Pour into custard cups. Sprinkle with nutmeg. Bake in pan of hot water at 325° until mixture does not adhere when knife is inserted (about 30-40 minutes).

Aliene Hennigan

FOUR LAYER DESSERT

Cream 1 cup flour, 1½ cups chopped nuts, and 1 stick oleo melted. Bake in 9 x 13 inch pan at 350° 15-20 minutes. Cool. Blend 1 8 oz. package cream cheese, 1 cup powdered sugar, 1 cup cool whip. Spread over first mixture. Mix 2 3 oz. packages instant pudding and 3 cups milk then spread over cheese mixture. Spread cool whip over this. Chill.

Dianne Rogers

FRUIT PIE

1 can Eagle Brand milk
3 oz. frozen lemonade concentrate
1 box cool whip (4½ oz.)
1 large package fresh strawberries or other fruit

Beat milk, lemonade, and cool whip until firm. Add fruit. Place in graham cracker crust. Let set at least 6 hours.

Dianne Rogers

GRANDMA'S PECAN PIE

1 cup syrup (½ cup Karo, ½ cup Cane syrup)
½ cup sugar
1 cup chopped pecans
3 eggs, beaten
4 tablespoons butter
1 teaspoon vanilla

Beat eggs; then add syrup, sugar, pecans, and butter. Pour into a partly baked pie shell and bake slowly (about 350°) for about 1 hour.

Aliene Hennigan

LEMON CHEESE CAKE PIE

Chill overnight 1 can Pet milk (large). Mix 1 box lemon jello and 1 cup hot water-- set aside to cool, but not congeal. Cream 1 large and 1 small package cream cheese and 1 cup sugar until light and fluffy. Add juice of 1 lemon, then add jello. Whip milk and fold in last. Pour in graham cracker crust and chill in freezer overnight. Sprinkle top with cracker crumbs.

Gloria Watkins

LEMON SOUR CREAM PIE

Combine 1 cup sugar, 3 tablespoons cornstarch and a dash of salt. Slowly stir in 1 cup milk. Cook and stir until mixture is boiling and thickened. Blend a small amount of the hot mixture into 3 slightly beaten egg yolks; return to hot mixture. Cook and stir 2 minutes. Add 4 tablespoons butter or margarine, 1 teaspoon shredded lemon peel, and ¼ cup lemon juice. Cover; cool. Fold in 1 cup dairy sour cream, then spoon into baked 9 inch pastry shell. Beat 3 egg whites with ¼ teaspoon cream of tartar and ½ teaspoon vanilla to soft peaks. Gradually add 6 tablespoons sugar, beating to stiff peaks. Spread meringue over pie, sealing to the edge. Bake at 350° for 12-15 minutes or until golden. Cool. Serve.

Virginia Rigdon

LITTLE BASKETS

Crust: 2 3 oz. packages cream cheese
2 sticks oleo
2¼ cups flour

In a small bowl, with electric mixer at medium speed, beat cream cheese with butter until creamy, then add flour while beating until well blended. Start heating oven to 400°. Use cheese dough to line about 60 1 3/4 inch cupcake pan cups. Press dough evenly against bottom and sides. Fill baskets with various fillings. Bake about 20 minutes or until golden brown. Cool. Remove from pan. Crust may be baked first and filled with any no bake filling.

Fillings:

Pecan--Beat 1 egg, 1 cup brown sugar, 1 cup pecans, 1 teaspoon vanilla. (20 baskets)

Cream Cheese--Mix 6 oz. cream cheese, ½ cup granulated sugar, 1 egg, 1 tablespoon each of lemon rind and juice. (20 baskets)

Chocolate Nut--Beat 2 egg whites until foamy, then gradually beat in 1/3 cup granulated sugar beating until stiff. Fold in ¼ cup each chopped pecans and semi-sweet chocolate chips.

Virginia Rigdon

MILLBROOK SOUR CREAM PIE

Crust: Melt 1 stick butter. Mix with 1/3 box graham cracker. Press into pie pan. Bake 5 minutes at 350°. Cool.
Filling: Mix 1 large package cream cheese with 2 beaten eggs, ½ cup sugar, and 1 teaspoon vanilla. Pour mixture into crust and bake 20 minutes at 350°. Cool.
Topping: Mix 2 tablespoons sugar with ½ teaspoon vanilla into large carton of sour cream. Pour over pie and bake 5 minutes at 350°. Refrigerate at least 3 hours before serving.

Judy Livingston

MILLION DOLLAR PIES

1 can Eagle Brand milk
9 oz. cool whip
1 cup chopped pecans
1 can crushed pineapple (drained)
1 cup coconut
¼ cup lemon juice

Mix milk and lemon juice together and add other ingredients. Put in 2 pie shells and chill.

Dianne Rogers

NO-ROLL PIE CRUST

Sift into pie plate 1 cup flour, ½ teaspoon salt and ½ teaspoon sugar. In ½ cup measuring cup, put 3 tablespoons water and add enough Wesson oil to fill cup. Mix this with the flour, salt and sugar. Press with fingers until the pie plate is completely lined. Baked at 450° for 12-15 minutes.

Aliene Hennigen

ONE DISH PIE CRUST

Melt one stick of oleo in a pie plate. Mix 1½ cups flour with 2 tablespoons sugar. Mix in pie plate with oleo and pat to fit plate to form pastry shell.

Carolyn Raley

PARTY DESSERT PIZZA

1 cup unsifted cake flour (or use 1 cup sifted all-purpose flour)
½ teaspoon double-acting baking powder
½ teaspoon salt
1/8 teaspoon baking soda
½ cup chopped nuts
1/3 cup oleo
1 cup firmly packed brown sugar
1 egg, slightly beaten
1 teaspoon vanilla
1 cup chocolate flavor baking chips
Confectioners sugar glaze

Mix flour with baking powder, salt, and soda; add nuts and set aside. Melt butter in saucepan; remove from heat. Add sugar; mix well. Cool slightly; then blend in egg and vanilla. Add flour mixture, a small amount at a time, mixing well after each addition. Spread dough in a greased 12 inch pizza pan with ½ inch rim. Sprinkle with chips, and bake at 350° for 20-25 minutes. Remove from oven, and drizzle with glaze. Cool; then cut into wedges. Makes 14-16 wedges. For confectioners sugar glaze: place 1 cup sifted confectioners sugar in a small bowl. Gradually blend in 1 tablespoon hot milk or water. Makes 1/3 cup.

Robbie McDearmont

PISTACHIO PIE

Mix 1 cup flour, 3/4 cup nuts, 1 stick oleo. Make into crust and bake at 375° for 15 minutes. Mix 1 large cream cheese, ½ large cool whip, 2½ cups powdered sugar and pour over crust. Mix 2 boxes (small) instant pistachio pudding, 2½ cups milk and pour over cream cheese mixture. Put ½ large carton of cool whip on top of this and sprinkle nuts on top.

Marcia Borne
Betty Kelley

PEACH COBBLER

1 large can sliced peaches
1 tablespoon sugar
1 tablespoon flour
½ cup chopped nuts
½ box white cake mix
1 stick melted oleo

Butter 8 inch or 9 inch square pan. Place 3 cups of drained peaches on bottom of pan. On top of peaches, sprinkle 1 tablespoon sugar and 1 tablespoon flour and the ½ cup chopped nuts. Then sprinkle the cake mix over this. Pour the 1 stick melted oleo over the whole mixture. Bake at 350° for 30 minutes. Serve with ice cream.

Nancy Ellington

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To keep juice in the pie, mix the juicy fruit filling with sugar and 1½ to 2½ tablespoons quick cooking tapioca.

PEACH COBBLER

Cook 9 peaches, 1 3/4 cups sugar, 2 tablespoons flour, and a little water until thickened. Add 1 teaspoon vanilla. Pour in shallow baking dish. Cover with pastry strips made from 1 cup flour, ½ teaspoon salt, 1/3 cup shortening, 4 tablespoons milk. Pour 1 stick melted oleo over strips. Sprinkle with sugar. Bake 350° until pastry is brown.

Lee Kidd

PEACH PARFAIT PIE

Crust: Mix 1½ cups vanilla wafers (crushed) and ¼ cup melted butter. Press into a 10 inch pie plate.
Filling: Melt over low fire 2 tablespoons orange juice, 2 tablespoons lemon juice, ½ pound marshmallows. Let cool. Fold into marshmallow mixture 1 cup heavy cream, whipped and 1 cup fresh peaches, mashed. Pour into pie crust. Chill. Garnish with peach slices.

Aliene Hennigan

PINEAPPLE CHERRY BANANA FRUIT PIE

Makes 2 pies.

1 No. 303 sour red cherries
1 No. 2 can crushed pineapple
2 cups sugar
½ cup cornstarch
1 teaspoon vanilla
1 teaspoon red food coloring
1 cup chopped nuts
4-6 bananas
2 9 inch baked pie shells
2 cups whipped topping on top

Drain juice from cherries and pineapple to make 2 cups. Add water to make 2 cups if needed. Mix sugar and cornstarch. Stir sugar and cornstarch into juice. Cook and stir until thick. Add vanilla and food coloring. Let mixture cool. Add drained fruits and nuts. Alternate layers of bananas and cherry mixture. Then add whipped topping.

Sharon Jinks

PINEAPPLE PIE

1 can sweetened condensed milk
1 large can crushed pineapple (drained)
1 large container cool whip
¼ cup lemon juice
½ cup chopped pecans

Mix the above ingredients together and pour into graham cracker crust. Makes 2 pies.

Nancy Ellington

PINEAPPLE SURPRISE PIE

1 large can crushed pineapple
  (well drained)
small container of cool whip
1 teaspoon lemon juice
1 can sweetened condensed milk
1 cup chopped pecans or coconut
2 pie shells, baked

Mix can of well drained crushed pineapple and cool whip and lemon juice. Add condensed milk and fold in. Then add chopped nuts or coconut. Pour into baked pie shells. May add cherries on top for decoration. Place in refrigerator. Chill 5-6 hours.

Candy Coody

QUICK AND EASY STRAWBERRY PIE

- 1 large size cool whip
- 1 8 oz. package cream cheese
- 3/4 cup sugar
- 1 box frozen strawberries
- 1 cup pecans
- 2 pie shells, baked

Cream sugar and cream cheese together. Add thawed strawberries. Fold in cool whip. Pour into baked pie shells. Refrigerate.

Aliene Hennigan

SOUR CREAM RAISIN PIE

Cover 1 cup raisins in cold water and boil until tender. Drain in colander. Set aside. Beat together 2/3 cup sugar, 2 tablespoons flour, 4 egg yolks, 1 pint sour cream. Put in saucepan and cook until thick. Pour in already cooked raisins. Add 1 teaspoon vanilla. Pour in baked pie shell. Top with meringue. Brown at 350° 10-15 minutes.

Runell Signoff

SPECIAL CHERRY PIE

Make a pie crust. Cut up ½ cup pecans and press into crust. Bake and cool. Fold together 1 can condensed milk, 1 teaspoon vanilla, ½ teaspoon almond flavor, ½ cup whipping cream (take ½ pint whipping cream and whip with 1 tablespoon sugar until just thickened. Measure ½ cup), 1/3 cup lemon juice. Pour into pie crust. Then put 1 can cherry pie filling on top of this. Finish with rest of whipping cream and cherries on top. Chill.

Aliene Hennigan

STRAWBERRY PIE

1 can Eagle brand milk
½ of 6 oz. can pink lemonade
1 4½ oz. box cool whip
1 quart fresh strawberries

Mix together milk, lemonade, and cool whip. Add sliced strawberries, saving some to garnish top. Pour in graham cracker crust. Let set at least 6 hours before cutting.

Dianne Rogers

FREEZER ICE CREAM

Beat 5 eggs. Add 1½ cups sugar, 2/3 cup white karo, ½ gallon homogenized milk, 1 large can carnation milk, and 1 teaspoon vanilla. Pour into freezer.

Dianne Rogers

HEAVENLY ICE CREAM

Mix in a bowl 1½ cups sugar and 4 eggs. Add 1 quart heavy cream and 1 pint half and half and 2 teaspoons vanilla. Mix till blended. Put into ice cream freezer and freeze. Takes about 20-30 minutes. Makes 1 gallon.

Virginia Joyner

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When making meringue for pies, add ¼ teaspoon baking powder and meringue will stay nice and firm.

ICEE ICE CREAM

6 eggs
2 can evaporated milk
2 cups sugar
1 can condensed milk
4 teaspoons vanilla
½ teaspoon salt
4 cups regular milk
1 bottle mountain dew

Whip all ingredients with mixer or in a blender except for regular milk and mountain dew. Pour mixture in a 4 quart ice cream freezer container. Fill to within ½ inch of the top with the 4 cups regular milk and the bottle of mountain dew. Start your ice cream maker.

Candy Coody

STRAWBERRY ICE CREAM

2 cans condensed milk
2 large cans evaporated milk
2 small packages frozen strawberries
3 10 oz. cans red strawberry soda
dash of salt

Freeze and eat.

Virginia Rigdon

VANILLA ICE CREAM

Stir together 5 eggs (beaten), 2 quarts regular milk, 2 cups sugar, juice of 1 lemon, ½ teaspoon vanilla, dash salt, ½ pint whipping cream. Place in freezer container and freeze according to directions. Fresh or thawed frozen fruit may be added.

Carolyn Raley

Cookies

vanilla
½ cup ground almonds

Blend softened butter into dry ingredients. Add almonds, vanilla and blend. Roll into 1 inch balls. Place on ungreased cookie sheet, 1½ inch apart. Flatten lightly with floured fork. Bake 20-25 minutes at 300°.

Sue Scheel

CHOCOLATE CRINKLES

1 cup brown sugar
1 cup shortening
3 tablespoons cocoa
1 teaspoon soda
coconut
1 cup granulated sugar
2 eggs
2½ cups flour
1 teaspoon salt
pecans

Cream sugar, shortening, eggs, and cocoa. Add flour, salt, and soda and mix well. Shape into one inch balls and roll in powdered sugar. Bake at 350° for 15 minutes. Coconut or pecans may be added if desired.

Gloria Watkins

DROP SUGAR COOKIES

2½ cups flour
½ teaspoon soda
3/4 teaspoon salt
1 cup butter
1 cup sugar
1 teaspoon vanilla
1 egg, beaten
2 tablespoons milk
½ cup chopped nuts

Cream butter, sugar, and vanilla. Add egg, beat till fluffy. Stir in dry ingredients. Blend in milk and nuts. Drop from teaspoon on greased cookie sheet. Flatten with glass dipped in sugar. Bake at 400°.

Carolyn Raley

FORGOTTEN COOKIES

2 egg whites
2/3 cup sugar
dash of salt
2 teaspoon vanilla
1 cup nuts
1 cup chocolate chips

Preheat oven to 350°. Beat egg whites until stiff. Add salt and sugar gradually beating well. Add vanilla. Fold in nuts and chocolate chips. Drop by teaspoon on a foil lined cookie sheet. Place in oven. Turn off heat immediately. Do not open door. Leave in oven until it is completely cold.

Aliene Hennigan

GRAHAM CRACKER TOFFEE BARS

In a pan mix 1 cup brown sugar, 1 cup butter or oleo, and 1 cup nuts. Cook only 2 minutes after it boils. Spread graham crackers in a large pan (15 x 18, or 2 smaller ones). Pour hot mixture over the graham crackers fast. Bake at 350° for 10 minutes. Cut at once in strips 1 x 3 inches.

Mary Elizabeth Krauel

HELLO DOLLY COOKIES

Melt 1 stick oleo in 7 x 11 inch or 6 x 10 inch casserole and grease sides of casserole.Sprinkle over this 1 cup graham cracker crumbs, 1 cup coconut, 1 cup chocolate chips, 1 cup chopped pecans. Pour 1 can condensed milk over all. Never stir. Bake 30 minutes at 350°. Cool and cut in squares.

Aliene Hennigan

ICE BOX COOKIES

1 cup butter
2 cups brown sugar
2 eggs
1 cup pecans
3½ cups flour
1 teaspoon soda
½ teaspoon salt
1 teaspoon vanilla

Cream butter and sugar; add beaten eggs and vanilla. Add pecans and beat until smooth. Turn on to waxed paper, shape into loaf or roll; chill. Slice thin and bake 10 minutes in hot oven. (Butter may be melted to mix easy).

Carolyn Raley

LADY FINGERS

Cream together ½ cup shortening and 1 stick oleo. Add ½ cup powdered sugar and 1 teaspoon vanilla. Combine 1 cup chopped nuts and 2¼ cups flour and add to mixture. Form into finger shapes. Bake in slow oven at 300° for 25 minutes. When cool, roll in confectioner's sugar.

Virginia Rigdon

LEMON BARS

Mix ½ cup butter, 1 cup flour, ¼ cup powdered sugar. Press into 9 x 9 inch pan. Bake at 350° for 15 minutes. Combine 2 tablespoons lemon juice, 2 eggs (beaten), 1 cup sugar, 2 tablespoons flour, ½ teaspoon baking powder. Pour this over baked crust. Return to oven and bake for 20 minutes at 350°. Remove from oven. Sprinkle with powdered sugar. Cool and cut into bars.

Dianne Rogers

LIZZES

4 eggs
2 pounds each glazed cherries, glazed pineapple
1 pound golden raisins
½ cup light brown sugar
6 cups chopped pecans
1 teaspoon each cinnamon, allspice, cloves, nutmeg
3 teaspoons soda
3 sticks butter
1 tablespoon milk
3½ cups flour
1 cup rum
½ cup flour for dredging fruit

Cream oleo and sugar well; add eggs, one at a time, beating well after each; mix soda with milk and add rum. Sift spices and flour and add to mixture. Mix well. Dredge chopped nuts and fruit with flour, making sure that all of it is well coated; pour batter over the dredged mixture. You will need a large container. Drop by small teaspoonfuls onto cookie sheet sprayed with Pam. Bake at 275° for 12 minutes. These keep well for months.

Gloria Watkins

OATMEAL CHOCOLATE-CHIP COOKIES

1 cup sugar
1 cup brown sugar
2 cups sifted flour
½ teaspoon baking powder
2 cups rolled oats
2 eggs
1 cup shortening
½ teaspoon salt
1 teaspoon vanilla
1 cup chocolate chips

Mix and drop by teaspoon on greased cookie sheet. Bake at 350° about 15 minutes. Can roll in wax paper and freeze and bake later.

Lee Kidd

OATMEAL COOKIES

2 cups oats
1 cup sugar
1 cup soft butter
2 eggs
1 cup brown sugar
1 1/3 cups flour
1 teaspoon salt
2 teaspoon vanilla
1 teaspoon baking soda
1 cup chopped nuts

Beat butter, eggs, sugar, and vanilla until light and fluffy. Add dry ingredients. Blend well. Stir in nuts. Drop by teaspoon on baking sheet. bake 375° for 8-10 minutes. Makes 8 dozen.

Marcia Borne

ORANGE DELIGHTS

3/4 cup shortening
1½ cups brown sugar
2 eggs
1 teaspoon vanilla
1½ teaspoon grated orange rind
½ cup buttermilk
½ teaspoon soda
3 cups flour
2 teaspoons baking powder
¼ teaspoon salt
3/4 cup nuts

Cream shortening and brown sugar. Combine the other ingredients. Bake at 350° for 12-15 minutes. Don't bake too long. They will dry out. Should be soft while warm. Then frost cookies with the following: ½ cup white sugar, 3 tablespoons orange juice, 1½ teaspoons grated orange rind.

Sue Scheel

ORANGE SLICE COOKIES

1½ cups brown sugar
½ cup shortening
1 teaspoon soda
½ teaspoon salt
½ cup flaked coconut
½ cup rolled oats
2 eggs
2 cups flour
½ teaspoon baking powder
1 pound orange slice candy (mixed
with ½ cup flour)
½ cup chopped nuts

Cream sugar, shortening, and egg. Add dry ingredients. Fold in nuts, fruits, oats. Roll in balls. Place on greased cookie sheet. Bake at 325° until brown

Lee Kidd

PARTY BALLS

1 12 oz. box vanilla wafers, crushed
1 cup nuts
1 cup powdered sugar
1 can (6 oz.) frozen limeade concentrate
1 cup coconut
green food coloring

Mix all ingredients except coconut. Roll into small balls. Then roll in coconut. Refrigerate. Use pink lemonade and red food coloring for red. Especially good at Christmas.

Aliene Hennigan

PECAN COCONUT DELIGHT

1 cup plain flour
1 tablespoon sugar
1 stick butter
½ cup chopped pecans

Mix well and spread in bottom of pan. Bake at 350° for 20 minutes only. Cool. Mix 8 oz. cream cheese, 9 oz. frozen non dairy topping (cool whip), and 1 cup powdered sugar. Put on top of crust, sprinkle coconut on top. Mix 2 packages instant vanilla pudding with 3 cups of milk. Pour over cream cheese mixture and sprinkle with chopped pecans. Chill overnight. Cut into squares.

Bobbie Delahunt

PECAN CRISPIES

½ cup shortening
½ cup butter
2½ cups brown sugar
2 eggs
2½ cups flour
¼ teaspoon salt
½ teaspoon soda
1 cup chopped pecans

Cream shortening and sugar. Add well beaten eggs. Add sifted dry ingredients, then add nuts. Drop by teaspoon about two inches apart. Bake on greased cookie sheet in moderate oven, 350°, 12-15 minutes. Cherries or dates may be substituted for pecans. Makes 5 dozen.

Virginia Rigdon

PECAN SLICES

Combine 1 cup sifted flour and ½ cup butter. Blend to a smooth paste. Spread in a 9 x 12 inch pan and bake at 350° for 12 minutes. Spread the cake with the following mixture:

2 eggs, beaten
1½ cups brown sugar
1 cup chopped pecans
2 tablespoons flour
½ teaspoon baking powder
½ teaspoon salt
1 teaspoon vanilla
½ cup coconut

Combine and bake in 350° for 25 minutes. When cook, spread with: 1½ cups confectioner's sugar, enough lemon juice to make a good spreading consistency. Cut the cake in 1 x 2 inch bars. Makes about 48 bars.

Maree Cross

SANDIES

Cream 1 cup butter. Add ½ cup powdered sugar, 2 teaspoons vanilla, 1 tablespoon water. Then add 2 cups flour. Mix well, Add 1 cup chopped nuts. Form small balls using about 1 teaspoon dough. Works better if you dampen your fingers first. Bake on ungreased cookie sheet at 300° for 20-30 minutes. While hot, roll in powdered sugar.

Aliene Hennigan

SAUCEPAN PEANUT BUTTER COOKIES

Put 1 cup light corn syrup and 1 cup sugar in a saucepan and bring to a boil. Remove from heat and stir in 1½ cups peanut butter and 4 cups cereal flakes. Mix well and drop by heaping teaspoonfuls on wax paper. Makes 48 cookies.

Betty Kelley

SKILLET COOKIES

1 stick oleo
3/4 cup sugar
2 egg yolks
½ pound dates (cut fine)
2 cups Rice Krispies
1 cup chopped nuts
1 cup coconut
1 teaspoon vanilla

Melt oleo in skillet. Add sugar, egg yolks, and dates. Constantly mash dates over low heat for 10 minutes. Set off burner; add vanilla, nuts, and Rice Krispies. As soon as you can work with mixture, form balls and roll in coconut.

Virginia Rigdon

SNICKERDOODLES

1 cup soft shortening
1½ cups sugar
2 eggs
2 3/4 cups sifted flour
2 teaspoons cream of tartar
1 teaspoon soda
¼ teaspoon salt

Heat oven to 400°. Mix shortening, sugar, and eggs thoroughly. Sift together flour, cream of tartar, soda, salt, and stir into above mixture. Form dough into balls about the size of walnuts. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place about 2 inches apart on ungreased baking sheet. Bake 8-10 minutes at 400°. Watch closely, they burn easily. Makes 5 dozen.

Ruth Strozier

TEA CAKES

2 eggs
½ cup butter
1 tablespoon water
½ teaspoon soda
1 cup sugar
½ teaspoon salt
vanilla

Add enough flour until firm enough to roll. Bake quickly but lightly.

Gloria Watkins

Candy

APRICOT BALLS

Grind together 1 pound dried apricots, 1 large orange and ½ lemon. (cut fruit into small chunks, rind included before grinding) Add 2 cups sugar. Cook over low flame until sugar has dissolved. Then cook over medium heat for 20-25 minutes. Remove from heat and add 1 cup chopped nuts. Allow to cool in refrigerator. Form into small balls and roll in powdered sugar. May stick a clove in the center of each ball.

Carolyn Raley

AUNT BILL'S BROWN CANDY

Put 2 cups of sugar and 1 scant cup milk in heavy saucepan and bring to a boil. Caramalize 1 cup sugar. Pour 3/4 of milk mixture into caramalized sugar, then pour this mixture back into remainder of milk mixture. Cook to soft ball stage. Remove from heat and add 1 stick of oleo and 1 teaspoon vanilla. Start beating immediately and when candy is almost cooled, add 1 cup chopped pecans. Pour into greased pan. Cut in squares.

Maree Cross

BRAZIL-NUT TOFFEE

1¼ cup butter
1 2/3 cups granulated sugar
4 teaspoons corn syrup
¼ cup water
1¼ cups coarsely chopped Brazil nuts
2 4 oz. bars milk chocolate
3/4 cup finely chopped Brazil nuts

In heavy saucepan, melt butter; add sugar, corn syrup, and water. Cook over medium heat, stirring frequently, to 300° on candy thermometer, or until a little of candy mixture dropped into cold water becomes hard and brittle. Immediately remove from heat; stir in coarsely chopped nuts; then spread in buttered 15½ x 10½ x 1 inch pan. Refrigerate until thoroughly cool. Then turn sheet of toffee out on wax paper by inverting pan and gently tapping its corners. In double boiler, over hot, not boiling, water melt chocolate bars; spread over toffee. Sprinkle with finely chopped nuts. Refrigerate to firm up chocolate; break into pieces. Makes 1 3/4 pounds.

Rhonda Cross

BUTTERSCOTCH PECAN LOG

Melt 1 package butterscotch chips over hot water. Remove from fire; add 1/3 cup chopped nuts, 1/3 cup condensed milk, ½ teaspoon vanilla. Chill in ice box. Roll into 12 inch log and roll in wax paper. (Brush with 1 egg white lightly beaten). Chill and slice.

Marcia Borne

BUTTERMILK PRALINES

Cook 2 cups sugar, 1 teaspoon soda, 3 teaspoon Karo, 1 stick oleo, and 1 cup buttermilk until soft ball forms in water. Cool and put in 1 teaspoon vanilla and 2-3 cups nuts. Stir as little as possible. Watch carefully and when sure leave mixture. Drop on waxed paper.

Marcia Borne

CANDY STRAWBERRIES

Combine 2 (3 oz.) packages strawberry jello, 1 cup ground pecans, and 1 cup flaked coconut. Stir in 3/4 cup condensed milk and ½ teaspoon vanilla. Mix well and chill one hour. Roll in red decorators sugar. Slice some blanched almonds and tint green for leaves. Makes 1 pound 3 oz.

Marcia Borne

CHINESE CLUSTERS

Melt 1 package (6 oz.) butterscotch chips and 1 package (6 oz.) chocolate chips in a 2 quart saucepan on low heat. Add 1 can (6½ oz.) cocktail peanuts and 1 can (3 oz.) chow mein noodles. Stir until well coated. Drop by teaspoon on wax paper. Let set until firm. Makes 4 dozen.

Lee Kidd

CHOCOLATE QUICKIES

Mix ½ cup peanut butter, 2 cups sugar, 1 stick oleo, 4 tablespoons cocoa, and ½ cup milk in saucepan until full boil. After boil, cook 1½ minutes more. Take off stove and add 1 teaspoon vanilla, 4 cups quick cooking oatmeal, and dash salt. Put by teaspoon on wax paper and let set 30 minutes.

Rhonda Cross

CHOCOLATE-RUM STICKS

In double boiler, over hot not boiling water, melt 2½ cups semisweet chocolate pieces. Stir in 1 cup condensed milk and dash salt; remove from heat; then beat it with electric mixer until smooth. Stir in 2 teaspoons rum extract and 1½ cups chopped walnuts; then pour into wax paper lined 7 x 3 x 3 inch loaf pan. Refrigerate 24 hours. Next, cut into ½ inch slices; then halve each slice lengthwise. Store in airtight container. Makes 1 3/4 pounds.

Joy Clifton

COCONUT PEAKS

In saucepan, slowly heat ¼ cup butter until golden; gradually stir in 2 cups sifted confectioner's sugar, 3 cups snipped flaked coconut, and ¼ cup light cream. Drop by teaspoonfuls onto wax paper. Refrigerate till easy to handle; then shape into peaks. Over hot, not boiling, water melt 1 6 oz. package semisweet chocolate pieces with 2 teaspoons shortening; stir until smooth. Dip bottoms of peaks into chocolate; harden on rack covered with wax paper. Makes 3 dozen.

Jeanne Crow

COFFEE DOT FUDGE

Butter sides of a large saucepan. In it, combine 3 cups sugar, 1 cup milk, ½ cup light cream, 2 tablespoons instant coffee, dash salt, 1 tablespoon light corn syrup. Heat over medium heat, stirring constantly until sugar dissolves and mixture comes to a boil. Cook to soft ball stage, stirring only if necessary. Remove from heat immediately. Add 3 tablespoons butter and cool to lukewarm without stirring. Add 1 teaspoon vanilla. Beat vigorously until fudge becomes very thick and starts to lose its gloss. Stir in ½ cup chocolate chips and ½ cup broken pecans at once. Spread quickly in buttered shallow dish. Cut when firm.

Virginia Rigdon

CREAMY PEANUT BUTTER FUDGE

Mix 2 cups sugar, 2 tablespoons white Karo, and 2/3 cup milk in saucepan. Bring to boil slowly. Cook to soft ball stage. Remove from heat. Add 1 cup miniature marshmallows, ½ cup peanut butter, and 1 teaspoon vanilla. Cool 10 minutes. Stir until creamy. Pour in greased pan. Cut into squares.

Maree Cross

DATE ROLL CANDY

2½ cups sugar
1 cup sweet milk
1 8 oz. package dates
¼ teaspoon salt
1 teaspoon vanilla
1 cup pecans

Combine sugar, milk, and dates. Cook until a soft ball is formed when tried in cold water. Remove from fire. Add salt, vanilla, and nuts. Beat until creamy and stiff. Pour on a wet cloth and roll up. Chill and slice.

Virginia Rigdon

DIVINITY

4 cups sugar
2/3 cup white Karo
1½ cups hot water
3 egg whites beaten stiff
2 teaspoons vanilla
1½ cups nuts

Mix and stir constantly over fire until it starts to boil. Cook until it forms a hard ball in cold water or 265°. Pour slowly into 3 egg whites (beaten stiff). Then beat for a long time until it will almost stand in peaks. Add vanilla, nuts, and drop by teaspoon on waxed paper.

Lee Kidd

FRENCH FUDGE

2 6 oz. packages semisweet chocolate pieces
3/4 cup condensed milk
dash salt
1 cup chopped walnuts
1 teaspoon vanilla

Line 9 x 5 x 3 inch loaf pan with wax paper. Melt chocolate over hot, not boiling, water. Stir in condensed milk, salt, nuts, vanilla. Pour into pan. Cool a few hours; when firm, cut into squares. Makes 1¼ pounds.

Amy Furr

FUDGE

Put 3 cups sugar and 1 cup Pet milk in saucepan. Bring quickly to boiling point without stirring. Add 3 squares of chocolate and stir constantly until done (until it forms a ball in water that can be picked up). Add 2 tablespoons butter and let stand until cool; add 1 teaspoon vanilla and beat until creamy. Add ½-1 cup chopped pecans. Pour in buttered pan. Cut in squares.

Sharon Jinks

FUDGE

Melt 10 marshmallows with ¼ pound butter in double boiler. Boil 3/4 cup evaporated milk with 2 cups sugar for 6 minutes. (Be careful not to scorch). Pour milk mixture and marshmallow mixture over 1½ cups chocolate chips. Beat until creamy. Add ½ teaspoon vanilla, ½ cup nuts. Pour into buttered pan and chill.

Dianne Rogers

HEAVENLY HASH

In double boiler, over hot, not boiling, water, partially melt 3 6 oz. packages semisweet chocolate chips and 2 tablespoons butter. Remove from heat and stir until smooth. Blend in 1 6¼ oz. package miniature marshmallows and 1 cup broken nuts till coated with chocolate. Spread in buttered pan. Refrigerate till firm and then cut into squares.

Sandra Bowers

MERRY CHRISTMAS FUDGE

3 cups granulated sugar
1½ cups milk
3/4 teaspoon salt
3 tablespoons butter
1½ teaspoon vanilla
½ cup marshmallowcream
3/4 cup slices candied cherries
  or orange peel

In heavy saucepan, combine sugar, milk, and salt. Over medium heat, stir mixture constantly till sugar dissolves and mixture comes to a full boil. Cook to 234° on candy thermometer or till little of mixture dropped into cold water forms soft ball. Remove from heat immediately then add butter. Allow to cool to lukewarm; then add vanilla. Beat with spoon until mixture begins to hold shape. Add marshmallow cream; beat till thick and glossy. Quickly stir in cherries and turn into buttered pan. When fudge is cool, cut in squares.

Maree Cross

MEXICAN FUDGE CANDY

3 cups sugar
1 fresh coconut
3 eggs
2 cups pecans

Drain juice from coconut into cup, add enough water to make 1 cup. Put on to cook with 3 cups sugar. Let cook until it forms a soft ball. Add nuts and coconut (grated) then the eggs (well beaten). Cook until very thick. Pour into buttered pan and bake until brown. Cool, cut and remove from pan.

Lee Kidd

MILLIONAIRE'S FUDGE

- 1 pound plain Hershey bars
- 4 cups pecans
- 1 jar (7, 8, or 9 oz.) marshmallow cream
- 1 large can evaporated milk
- 1 stick oleo
- 4½ cups sugar
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 1 or 2 packages milk chocolate chips

Combine butter, milk, and sugar in a large saucepan. Bring to a boil and boil 7 minutes. Add remaining ingredients and stir. Drop by teaspoonfuls on waxed paper. This recipe makes about 5 pounds of fudge and two people are needed to drop it before it gets too firm. You may return it to the fire and warm if it gets too hard to drop.

Aliene Hennigan

ORANGE DELIGHTS

Cream together 3/4 cup shortening and 1½ cups brown sugar. Add 2 eggs, 1 teaspoon vanilla, 1½ teaspoon grated orange rind, ½ cup buttermilk, ½ teaspoon soda, 3 cups flour, 2 teaspoons baking powder, ½ teaspoon salt, and 3/4 cup nuts. Bake at 350° for 12-15 minutes. Don't bake too long as will dry out. Should be soft while warm. Add frosting: ½ cup white sugar, 1½ teaspoon grated rind, 3 tablespoons orange juice.

Sue Scheel

PEANUT BRITTLE

- 2 cups sugar
- 3/4 cup Karo
- ¼ cup water
- 1/8 teaspoon salt
- 2 cups peanuts
- 3½ teaspoons soda

Combine sugar, water, salt, and Karo in saucepan. When boiling, add peanuts. Boil until when tried in water it is brittle. Add soda, stirring rapidly. Pour on well greased platter. Break when cold.

Aliene Hennigan

PEANUT CANDY

Bring to a boil 1 cup water and 2 cups sugar. Add and bring to a boil 1/3 cup dark Karo. Add 2 cups raw peanuts, 1/8 teaspoon salt, and drop of red food color. Stir constantly to hard ball stage. Remove from heat. Beat until thick. Pour on buttered foil and let cool. Break into pieces. Store in airtight container.

Jeanne Crow

PINEAPPLE CREAM SQUARES

- 3 cups sugar
- 1 cup crushed pineapple and juice
- 2 tablespoons butter
- 2 tablespoons Karo syrup
- 26 marshmallows
- 1 teaspoon vanilla
- 3 cups pecans

Mix sugar, pineapple and syrup in heavy saucepan, stirring constantly until soft ball stage. Remove from fire, add marshmallows and be sure well dissolved before adding pecans. Beat until creamy. Pour in pan and cut in squares.

Gloria Watkins

PINEAPPLE FUDGE

1 cup evaporated milk
3 cups sugar
2 tablespoons butter
1 cup crushed pineapple
2 teaspoons lemon juice
pecan halves

Combine evaporated milk, sugar, butter. Heat slowly to boiling point, stirring constantly. Add well drained crushed pineapple. Cook over medium heat to soft ball stage still stirring constantly. Cool and add lemon juice. Beat until crystalline or thickened. Turn into buttered pan; mark in squares. Decorate with pecan halves. Allow to set overnight. Makes 1 2/3 pounds.

Rhonda Cross

PRALINES

1½ cups white sugar
3/4 cup brown sugar, packed
½ stick oleo
½ cup evaporated or whole milk
1 teaspoon vanilla
2 cups whole pecans
pinch salt

Cook sugar, salt, and milk until it comes to a rolling boil. Add butter and let remain on fire until butter is completely melted. Remove from heat. Beat until it begins to thicken. Add nuts and vanilla and drop by teaspoon on waxed paper. If it gets too hard to drop, return to fire and remelt.

Aliene Hennigan

PRALINES

1½ cup brown sugar
1½ cup white sugar
3/4 cup whole milk
2 tablespoons white Karo syrup

Boil until candy forms soft ball in cold water, stirring all the time it is cooking. Then add 1 stick margarine and a pinch of salt. Add 1 teaspoon vanilla and the nuts. Stir hard. Pour on greased waxed paper or hard surface.

Dianne Rogers

PRALINES

Cook 2 cups sugar, ½ cup Karo, ½ cup milk, ¼ teaspoon soda to hard ball stage. Add 2 tablespoons butter, vanilla, and nuts. Beat until creamy and drop by spoon on wax paper.

Gloria Watkins

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To make fudge smooth and creamy, add 1 teaspoon cornstarch to each cup of sugar and mix with other ingredients.

MARTHA WASHINGTON CANDY

2 boxes confectioner's sugar (sifted)
1 stick oleo
1 can sweetened condensed milk
1 teaspoon vanilla
4 cups pecans, chopped
1 package (8 oz.) bitter or semi-sweet chocolate squares
1 block parafin

Cream the first 4 ingredients. Add nuts. Roll into balls the size of a walnut. (Use powdered sugar to dip hands into as you roll balls). Melt the chocolate and parafin over low heat. Dip balls into this mixture, one piece at a time, holding each with a toothpick. Drop on wax paper. (This candy is moist inside and has a hard coating of chocolate. It stays fresh for several weeks). Makes 75.

Aliene Hennigan

MARTHA WASHINGTON CANDY

Mix together 1 stick oleo, 1 can Eagle brand milk, 1 box powdered sugar, 1 quart nuts. Make into small balls. Put on cookie sheets and chill one hour. In double boiler, melt 1½ packages chocolate chips with ¼ pound parafin. Using a toothpick, dip candy ball in chocolate mixture. Set dipped ball on container to dry.

Dianne Rogers